

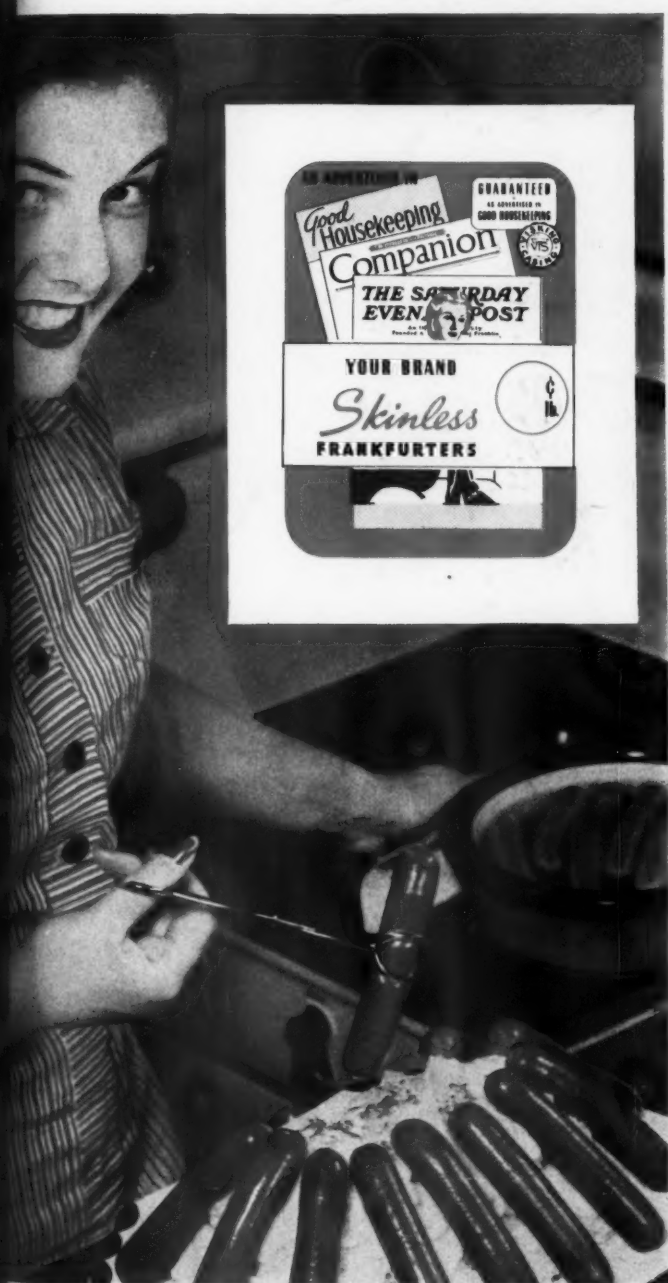
THE NATIONAL Provisioner

Volume 99

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Number 17

OCTOBER 22, 1938



"WE TELL 'EM...
You SELL 'EM"

Profits increase when
you make *Skinless* advertising
(TRADE MARK)
work for you

With National Advertising, The Visking Corporation is making America *meat-conscious*, increasing store traffic for your dealers, thereby assuring you a larger percentage of the consumers' food dollar.

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**THE VISKING
CORPORATION**

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THE NEW BUFFALO

Self-Emptying SILENT CUTTER



Fills the key position at the
TOBIN PACKING CO., Fort Dodge, Iowa

In the production spot where profits are made—or lost—and sausage quality is established, Tobin Packing Co., in their new Fort Dodge plant rely on the Newest Buffalo Sausage Machine—the completely New Silent Cutter that is consistently cutting costs for an ever increasing number of the Country's outstanding Packers.

The New Buffalo is entirely new in design and construction. It operates on less power, requires less floor space, and cuts cooler and faster than ever before. It is lower and easier to work on. The famous Buffalo Emptying device is still further simplified and is now air operated—saving time and labor at every unloading. New light metals are used in the knife hood and plug. The plug is quickly detachable and one man can easily swing the knife hood back for cleaning or honing the knives.

The New Buffalo is made in three sizes: Model 70B—750-800 lbs., Model 65B—550-600 lbs., Model 54B—300-350 lbs.

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612 Elm St., Dallas

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YOU CAN MAKE THE FINEST

**TENDER
HAMS**

with

PRESCO PICKLING SALT

and the

PRESCO PICKLE PUMP

The **PRESCO PROCESS** for producing **TENDER HAMS** is not an experiment. It has been fully developed by us and is an accepted packing house practice. The benefits of this exceptional method are available to our customers. Let us show you how to successfully produce **TENDER HAMS** by the **PRESCO PROCESS**.

THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.

THE NATIONAL PROVISIONER

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



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"THE NATIONAL PROVISIONER
DAILY MARKET SERVICE" reports
daily market transactions and
prices on provisions, lard, tallow
and greases, sausage materials,
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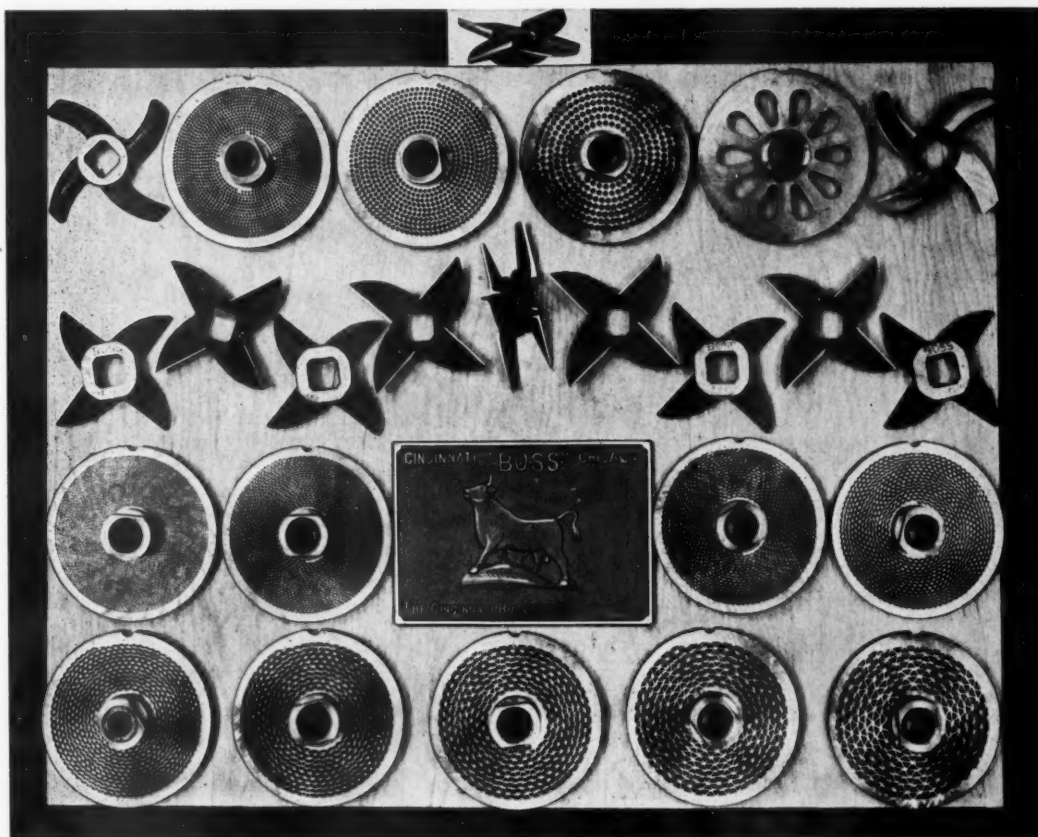


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"BOSS" SUPER PLATES AND KNIVES

Patents applied for



With increased production effected by the new "BOSS" Grinders equipped with "BOSS" Super-Feed Cylinder and Feed Screw, the need for plates and knives to cut and eliminate the ground meat quickly enough to meet this greater capacity, made it necessary to develop new types.

In the illustration may be seen: at the top, the new "BOSS" Plates with spiral drillings of various sizes, also a special "kidney" hole plate, and cimeter bladed "BOSS" Knives.

In the second row is an array of new "BOSS" Knives which are made with pressed steel blades and are used

with great success with the new corrugated strip steel "BOSS" Plates shown in the lower two rows.

Note the thickness of the knife and depth of cutting blade as shown by the cross section in center and the knife at the top of the illustration.

The unique feature of the corrugated strip plate working in conjunction with the knife is that the plate needs no relapping and serves to keep the blades of the knife sharp. The knife blades will give continued services until completely worn down, and may then be discarded. A great saving is thus effected in relapping and resharpening costs.

While attending the Convention have our Representatives explain these new features to you. You'll see why the "BOSS" always gives

Best Of Satisfactory Service



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824 Exchange Ave., U. S. Yards,
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Mfr. "BOSS" Machines for Killing,
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TO DISCUSS YOUR CASING PROBLEMS
WITH A QUALIFIED REPRESENTATIVE
OF THE INDUSTRY AT THE
Natural Casings Exhibit
BOOTH 14

ARE you interested in low costs, maximum yields, fine products, and other manufacturing and sales advantages? . . .
Then by all means spend some time at the Natural Casings Exhibit at the Institute of American Meat Packers Convention.

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Because -
THIS SALT IS
PRECISION-SCREENED

HOW DIAMOND CRYSTAL'S MECHANICAL, CONTROLLED-SCREENING ASSURES CORRECT GRAIN FOR EACH USE



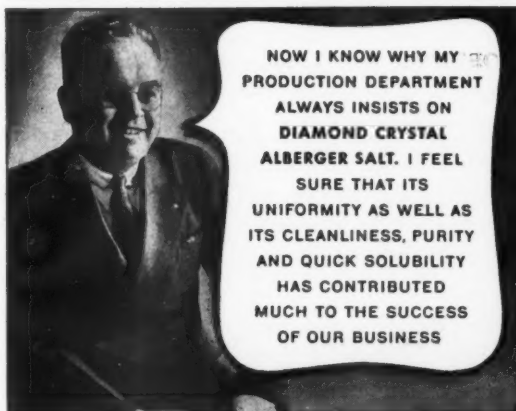
I LEARNED PLENTY about salt when I went through Diamond Crystal's Alberger plant. I began to see why their various grades of salt are always so uniform when I examined the screens they use. In this screening process, the selection of grains is automatic, exact, always the same.



NEXT I SAW these same screens vibrating in a special machine which separates the salt by grain size according to the particular requirements of buttermakers, millers, meat packers, bakers, etc. "There's fifty years of experience back of the choice of grain for each product," my guide told me.



IN A CONTROL LABORATORY I watched a special machine check the screened salt for grain size. I saw these checks made and marveled at the precision-like accuracy of the Diamond Crystal screening process. Then I understood why Diamond Crystal Salt has such absolute uniformity.



NOW I KNOW WHY MY PRODUCTION DEPARTMENT ALWAYS INSISTS ON DIAMOND CRYSTAL ALBERGER SALT. I FEEL SURE THAT ITS UNIFORMITY AS WELL AS ITS CLEANLINESS, PURITY AND QUICK SOLUBILITY HAS CONTRIBUTED MUCH TO THE SUCCESS OF OUR BUSINESS

DIAMOND CRYSTAL SALT CO., INC., ST. CLAIR, MICH.

DIAMOND CRYSTAL *Alberger Process* SALT

"WAKES UP
HIDDEN
FLAVORS"





The "Natural" Solution...

FOR YOUR BOLOGNA CASING PROBLEM

PROBLEM: Which kind of casing will make my product taste best?

SOLUTION: *Natural* Beef Bungs—because they do a better job of keeping in rich meat juices and preventing your sausage from drying out.

PROBLEM: Which kind of casing will make my product look best?

SOLUTION: *Natural* Beef Bungs again—because they have a naturally appetizing appearance that can't be imitated; because they hold your Bologna in good shape—keep it fresh and firm for a longer time.

PROBLEM: How can I cut my costs?

SOLUTION: Use *Natural* Beef Bungs. Sausage manufacturers everywhere report savings with Armour Casings.

PROBLEM: Which are the best *Natural* Beef Bungs?

SOLUTION: We think Armour's are—because Armour's Beef Bungs are always highest quality, uniformly graded to size, and free from imperfections of any kind. Give your next order to your local Armour Branch House.

ARMOUR AND COMPANY

CASING DEPARTMENT • UNION STOCK YARDS • CHICAGO

PLANNING A PLANT with NEW IDEAS

THE NATIONAL PROVISIONER

*The Magazine of the Meat
Packing and Allied Industries*

OCTOBER 22, 1938

"Step-by-Step" Construction Solves Expansion Problem

AN IMPORTANT problem confronts the packer or sausage manufacturer planning to construct a new building in which to carry on added processing activities. That problem is—what capacity shall be planned for and what facilities in the way of building and equipment shall be provided?

Obviously, the best efficiency will be obtained when volume is sufficient to operate the new build-

ing and its equipment at or near capacity. Building space unused and equipment in service but a small portion of the time place an additional cost burden on product. During the early days of meat packing, when demand for product was increasing faster than production facilities, there was little risk in providing capacity considerably in excess of immediate needs and trusting that volume would increase sufficiently to take up the slack.

Step-by-Step Construction

Advisability of such a policy is open to question today. If capacity or near-capacity volume is secured quickly, well and good. If it isn't, the business may be handicapped by high fixed costs difficult

TOBIN PLANT ADDITION INCORPORATES NEW IDEAS

High type construction and forethought in planning for future expansion characterize the new processing building at plant of Tobin Packing Co., Fort Dodge, Ia. Processing departments are housed in the windowed sections shown in the picture. Cooler block is at rear. Building is connected by a tunnel with older portion of plant.



to bear. It is considered safer practice today to provide a building which will be adequate for carefully-estimated volume, and so arranged that additions can be made when required without materially interfering with processing operations, and requiring but a minimum of departmental changes. Adding to buildings and equipment as the need arises may somewhat increase final cost, but it is regarded as better business.

Considered solely as a building in which processing operations were started "from scratch," the latest addition to the plant of the Tobin Packing Co., Fort Dodge, Ia., is worth study, particularly in respect to layout and plans for enlargement should future volume require it. However, these features are not its only claims to distinction. Innovations — particularly in equipment, some of which are described in detail farther along in this article — make this building one of the most interesting meat plant construction jobs completed this year.

Tobin's New Addition

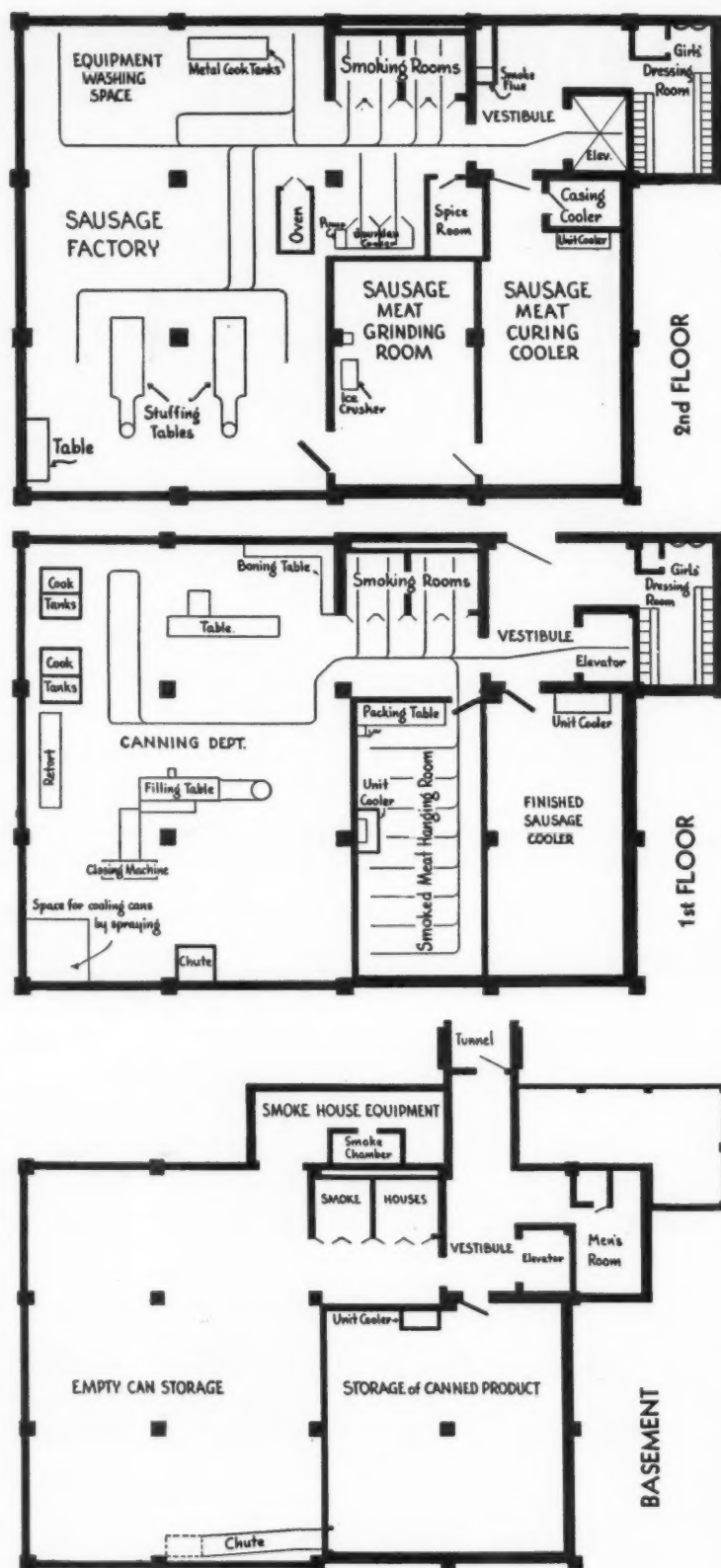
Plant of the Tobin Packing Co. was designed and constructed to slaughter and cut hogs only, and has been operated on this basis since it was formally opened in May, 1935. (See March 9, 1935, issue of THE NATIONAL PROVISIONER.) Its operation has been very successful, much of the output being taken by Albany Packing Co., Albany, N. Y., and Rochester Packing Co., Rochester, N. Y., with which it is affiliated and whose president—Fred M. Tobin—is also president of the Tobin Packing Co.

It is a fortunate meat packing business which can earn a reputation for quality products such as has been accorded by consumers to the Albany Packing Co. and the Rochester Packing Co. The same care and skill in selection of raw materials and processing of finished products which have enabled these plants to achieve their enviable reputation were also made a fixed policy in the Tobin plant. It was to be expected, therefore, that such carcasses and cuts as were available from the Fort Dodge plant for distribution to packers, sausage manufacturers, wholesalers and jobbers would find a ready market wherever quality was desired.

Demand from these sources was not confined to carcasses and cuts, however. Smoked, canned and processed meats of typical Tobin quality were also wanted, and requests for these products became so frequent and insistent that it seemed the best policy to meet them. Accordingly the original plan to slaughter and cut only was revised, and the processing building was planned.

New Equipment Ideas

The new processing department—a detached building connected by a tunnel with the rest of the plant—is equipped to produce smoked and canned meats, sausage, boiled hams, meat loaves, etc., and is provided with all of the modern equipment and devices that will contrib-



THREE FLOORS OF NEW TOBIN ADDITION

ute to high processing efficiency and quality products. It has three floor levels—two above ground—measuring 60 by 80 ft., and is constructed of brick and reinforced concrete. Much of the side wall space in manufacturing and processing departments is of glass set in steel sashes. Tile walls and brick floors are installed wherever these are an advantage from the standpoint of cleanliness and maintenance economy.

The practical packinghouse man visiting this building will be most interested in the uses being made of new machines and equipment. These include the Tobin hydraulic bacon press (see *THE NATIONAL PROVISIONER* of August 13, 1938, and September 17, 1938), compensating dial meter for pumping hams (*THE NATIONAL PROVISIONER* of June 25, 1938), the Mold-Art method of shaping butts and other smaller pork cuts to be smoked, high-speed bacon slicing machine, use of unit coolers for air conditioning coolers and processing rooms, and particularly the new type of smoking rooms. These latter not only use a new method of producing smoke, but are also heated by a novel method being tried out here for the first time.

New Method of Smoking

Reference to the sketch (see page 13) of these smoking rooms will enable the reader to visualize their construction and operation. The rooms are located on the three floor levels, each room being self-contained and operated independently of any or all others.

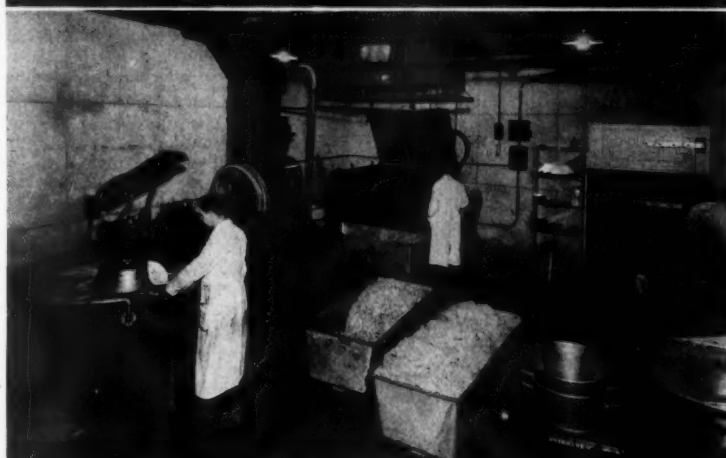
Two rooms each are installed on basement and first floor levels. These have a total capacity of 3,000 lbs. of product and are used principally for hams and bellies. Two smoking rooms are located on the second floor. These are used for smoking sausage and have a capacity of 1,500 lbs. These smoking rooms are self-contained units, and any kind of product may be smoked in any one of them.

Obviously, with smoking rooms located in the basement, generating smoke in fire pits of conventional design is impossible. In the Tobin plant the smoke is produced in a bricked-in compartment in the basement, and is delivered through ducts under pressure to the various smoking rooms. From any room the smoke passes to a flue or chimney and is exhausted above the roof line.

Designed Specially for Meats

Smoke is produced with the new M. & R. automatic smokers. These were developed in the plant of Oscar Mayer & Co., Madison, Wis., where 10 of them have been in successful operation for some time. One of the larger packers recently installed 60 of these devices in plants and branch houses, and other large and small packers are reported to be planning to use them.

This smoking device has been designed for the particular purpose of producing smoke for meat processing. It comprises a sawdust hopper, gear box, motor and screw conveyor operat-

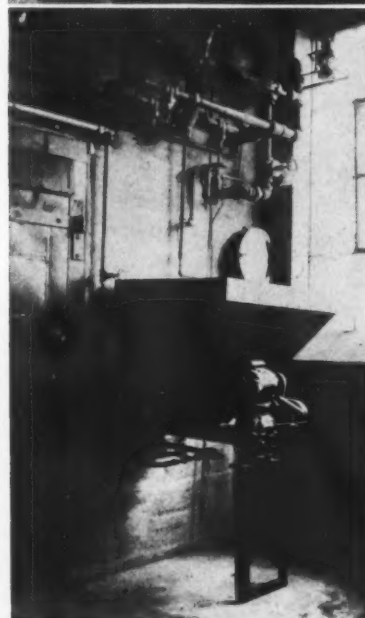
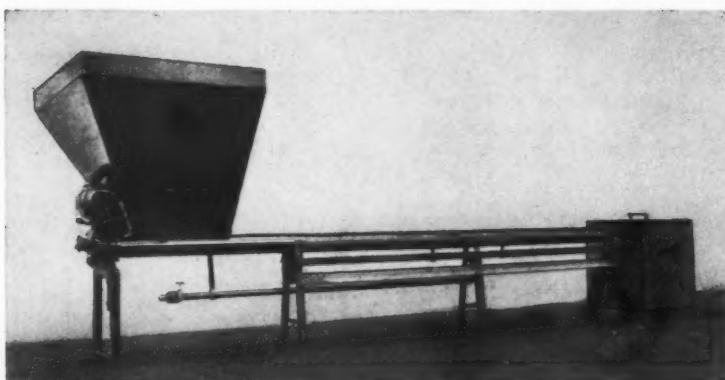


PROCESSING DEPARTMENTS

TOP.—Sausage manufacturing room is equipped with two 500-lb. stuffers, stainless steel tables and other modern equipment.

CENTER.—Grinding is done under refrigeration in cooler adjoining sausage manufacturing room.

BOTTOM.—Canning department is equipped with two lines. A full line of meat products will be canned.



NEW SMOKING EQUIPMENT

TOP.—Automatic smoker of type installed in Tobin smokehouses. It consists of hopper, gear case, screw conveyor operating in a fuel tube and gas burners under this tube. Quantity of sawdust burned and volume and density of smoke produced may be closely regulated.

CENTER.—Fuel tube showing openings along top center line through which smoke escapes.

BOTTOM.— Automatic smoker installed in fire pit in conventional type of smokehouse. Hopper holds sufficient sawdust for one smoking.

ing in a combustion tube, perforated along the top center line to permit escape of smoke. Combustion tube does not terminate in a retort, but in a covered ash can into which soot and ash resulting from combustion of the sawdust are deposited.

In the Tobin plant, where two of these automatic smokers are installed, the fuel hoppers are placed outside the smoking compartment and the combustion tubes extend through the opposite wall, simplifying the operations of hopper filling and ash disposal.

Control of Smoking Factors

Gas flames under the combustion tube provide the heat for burning the sawdust. The flame does not come in contact with the fuel, so that the operation is one of charring or toasting rather than burning. Gas jets are enclosed in a firebrick chamber supported on the smoker framework.

Enclosing the flames in this manner serves the double purpose of conserving heat and reducing the possibility of fire. Gas burners are equipped with a safety device which shuts off the gas supply automatically should the flame be extinguished.

As will be seen from the accompanying sketch (see page 13) of the Tobin smokehouses, the smoke is drawn from the smoke compartment and delivered to the smoking rooms by a fan. All the rooms, therefore, are under a slight air pressure. A small unit heater installed near the ceiling in each room circulates the air and smoke and maintains a uniform temperature automatically. A hot

air outlet in each room, connected with the flue or chimney and equipped with a damper, is provided for escape of the smoke.

An Air Conditioned Smokehouse

Humidity will build up to a high percentage in any smoking room or smokehouse unless provisions are made for controlling the percentage of moisture by admission of fresh air.

In these smokehouses fresh air in the amount required to maintain the desired relative humidity is provided through an opening, size of which is adjustable, in the smoking compartment wall. Control is further obtained by regulation of dampers in smoke ducts and hot air outlets. Inasmuch as fresh air supply—and accordingly, relative humidity—can be controlled within rather close limits, this design of smokehouse may properly be considered to be air conditioned.

Automatic smokers are equipped with five speeds, so that the amount of sawdust burned per minute—and consequently volume and density of smoke—can be closely regulated. Density of smoke is continuous and constant, therefore, and because of this constant rate of feeding the sawdust the smoking time can be predetermined. The hopper holds enough sawdust for one smoking, so that very little attention need be given to the smoke-producing detail of the smoking operation.

Smokehouse Results

One noticeable result obtained in these smoking rooms is the clean, bright appearance of the meats after smoking. At the end of the smoking period all ash has been collected in the sealed container previously mentioned. There is, therefore, no fly ash carried onto the meats and the walls of the smoking rooms. There is also less accumulation of heavy creosote on walls, rails, hangers, etc., reducing labor of cleaning about one-third.

Another factor, which executives at the Tobin plant believe contributes to the very satisfactory results being obtained in these smoking rooms, is the fact that 100 per cent of the smoke in the sawdust is available for smoking. The smoke is also highly volatile and more pungent, it is said, features which have a tendency to reduce the smoke period. Because of the better control of heat in the smoking rooms and the more volatile smoke, it has been possible to reduce the amount of sawdust required for a smoking operation by about two-thirds, a saving which will be a considerable sum in the course of a year.

This automatic smoking device may be installed in an ordinary smokehouse fire pit, where, it is claimed, it will function as satisfactorily as under the set-up in the Tobin plant. If desired a much smaller fire pit than generally is constructed can be used, as the smoke is generated in a space only 3 ft. wide, 9 ft. long and 3 ft. high. The machine may also be installed outside the smokehouse in any convenient location. With the latter set-up a steel hood placed

over the combustion tube collects the smoke, which is then piped into the smokehouses.

Heating Method

Use of a unit heater in each room for supplying heat and maintaining a uniform air circulation—and, therefore, a uniform temperature—has worked out very satisfactorily. These heaters, using steam at 120 lbs. pressure, are designed so that the heating coil may be removed quickly and easily for cleaning. Unit fan is operated by a motor outside the smoking room and connected to an extended shaft. Dampers are installed in the smoke duct leading into the room, and in the air outlet, to aid in maintaining proper conditions of air movement and smoke density.

In addition to the operating advantages of replacing steam coils with unit heaters—notably more uniform and better-controlled temperatures—the unit heater has the advantage of being cheaper and more easily installed.

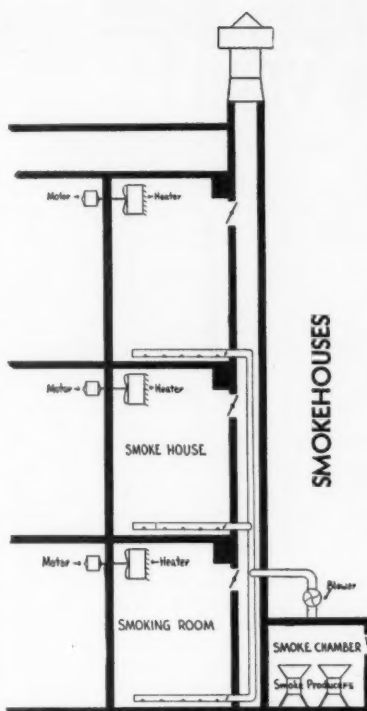
With the exception of the automatic smokers, the design of these smoking rooms was worked out by the Tobin executives. Despite the fact that the use of unit heaters was a new idea, and other innovations are incorporated in the design, these smoking rooms have been very satisfactory from the start, turning out well-smoked, clean, attractive products with a considerable saving in smoking time and cost.

Processing Innovations

Processing operations performed in the basement of the new building include ham pumping, bacon slicing and preparation of butts for smoking. As mentioned previously, the Mold-Art method is used for this latter operation. This was developed in the plant of the Henry Muhs Co., Passaic, N. J., and produces a well-shaped product of excellent appearance. Butts are inclosed in a stockinette tube and placed in a rack, where each butt is twisted in the tube until it is formed into a round cross section and is uniform in shape. The rack holds the butts in this position during the smoking operation.

Canning department, smoked meat hanging room and finished sausage cooler are on first floor. Two canning lines are in operation at the present time, including one for 6-lb. cans of luncheon meat and spiced ham. It is planned to can a full line of meats in this room, space being available for more lines. Equipment in this room includes stainless steel tables, stuffer, vacuum closing machine, vacuum ring, cooking tanks, retort, etc. Retort is of the horizontal type, cans of product being handled into it on trucks.

Sausage is manufactured on the second floor. Two 500-lb. stuffers and stainless steel stuffing tables, two silent cutters—one of large size and of the latest design—grinder, vacuum mixer, cookers, oven, cooking tanks, etc. are installed. Grinding is done in an air-conditioned cooler adjoining the meat curing cooler and stuffing room.



PLAN OF TOBIN SMOKEHOUSES

Smoke is produced in brick smoking chamber and conveyed through ducts to smoking rooms on three floor levels. Heat and air circulation in each room are provided by unit heaters mounted near ceiling. These use steam at 120 lbs. pressure. Flue or chimney for escape of smoke connects with each room. Temperature, humidity, smoke density and air circulation may be closely controlled.

Refrigeration Methods

Refrigeration in all rooms is provided by unit coolers. These are of the ceiling-mounting, dry-coil type equipped with defrosting sprays. The following temperatures and humidities are maintained:

Bacon Slicing Room.—Temperature, 55 degs. F.; relative humidity, 40 per cent. Dew point temperature of air is maintained below temperature of bellies brought into room.

Canned Meat Storage Room.—Temperature, 45 degs. F.

Smoked Meat Hanging Room.—Temperature, 50 degs. F.; relative humidity, 70 to 75 per cent.

Sausage Cooler.—Temperature, 45 degs. F.; relative humidity, 80 to 85 per cent.

Sausage Grinding Room.—Temperature, 50 degs. F.; relative humidity, 80 to 85 per cent.

Product Handling

Product is handled on both trucks and overhead rails. A chute connects the canning department with canned meat storage room in basement. An elevator

equipped with overhead rail is provided for handling raw materials and finished products between floors. Shipping dock is near smoked meat hanging room and sausage storage and packing cooler.

Insofar as general arrangement of building is concerned, expansion may be made conveniently on any one or all of four sides. In other words, enlargement of any or all processing departments and cooler space is possible without necessitating any rearrangement of room locations or materially inconveniencing operations.

A number of the department heads for operating the new processing building were brought to Fort Dodge from the plants of the Albany Packing Co. and Rochester Packing Co. William Hamdorf is in charge of canning operations, M. E. Myers is in charge of curing and smoking and Louis Deutch is in charge of sausage manufacture. Milton Seager has been made advertising manager and Harry Waits is in charge of canned meat sales.

Design Equipment

The building was designed and its construction supervised by Henschien, Evards & Crombie, architects and engineers, Chicago. Among firms which supplied equipment were:

Allbright-Nell Co.—Sausage manufacturing and canning equipment, tables, trucks, tracking, etc.

John E. Smith Sons Co.—Sausage manufacturing equipment.

Jourdan Process Cooker Co.—Sausage cooker.

U. S. Slicing Machine Co.—Bacon slicer.

M. & R. Automatic Smoker Co.—Automatic smokers.

Henry Muhs Co.—Ham pumping, butt molding and wrapping equipment.

Jamison Cold Storage Door Co.—Cooler doors.

Niagara Blower Co.—Unit heaters and unit coolers.

American Blower Co.—Unit heaters for space heating.

American Can Co.—Vacuum closing machines.

TENDER HAM PRODUCTION

M. E. Myers, curing and smoking foreman, supervises artery pumping of hams on a compensating dial meter scale.



HAVE PORK PACKERS DONE A GOOD JOB THIS YEAR?

LIVE hog values—green meat price trends—hog cut-out results—number of hogs slaughtered under federal inspection—quantity of pork meats on hand the first of each month—these are the chief elements which furnish the pork packer with a fact picture on which he can figure whether or not he did a good job during the year just ended.

"Hindsight" being recognized as much more accurate than foresight, a study of this fact picture may aid in avoiding unsatisfactory results in the fiscal year about to begin.

Taking Chances on Supply

Of the three important functions the packer performs—buying, processing and merchandising—buying comes first. While value of livestock to the packer is determined by price consumers are able and willing to pay for product, another factor enters to influence price.

This is SUPPLY. When supplies are low competition sometimes forces live hog prices above the value the packer can see in them at time of purchase. If he loses at that time he hopes to balance his loss when conditions are more

favorable. If there are not too many unfavorable periods this method is satisfactory, but it often means taking a long chance, with possibility of ultimate loss.

Price Spreads Help No One

Wide fluctuations in price of livestock and of product do not benefit producers, dealers, packers or consumers. The year just ending witnessed some very wide fluctuations (as shown in the accompanying chart) accounted for by either the supply or demand factor, or both. Operations during the early months of the year were unsatisfactory and reflected unfavorably on the entire year's results of many packers.

Packers have complete control of operations. And it is a job most of them do well. They have less control of their buying and selling; consequently these two jobs are not always well done. *These are the functions that make meat packing something of a "headache" at times.*

Outlook for Coming Year

Cattle marketing in 1939 will probably be about the same; sheep and lamb

marketing somewhat larger than this year. The forecasted increase of 13 to 15 per cent in hog marketing will provide an ample but not burdensome supply of pork products.

Improving economic conditions and the substantially lower level of all meat food prices should and probably will increase meat consumption.

Next month begins the fiscal year for most packers. Operations of the first quarter will have an important bearing on the year's results. *If sound principles are followed as nearly as possible 1939 will be a satisfactory year for the industry.*

NO PATMAN ACT REVIEW

Validity of the brokerage section of the Robinson-Patman act is still undecided as the U. S. Supreme Court this week refused an appeal of the Biddle Purchasing Co. against a Circuit Court of Appeals decision which upheld a Federal Trade Commission order and the law. The Biddle company had especially challenged the constitutionality of provisions prohibiting payment of a commission or brokerage fee by a seller to the agent of the buyer except for services rendered.

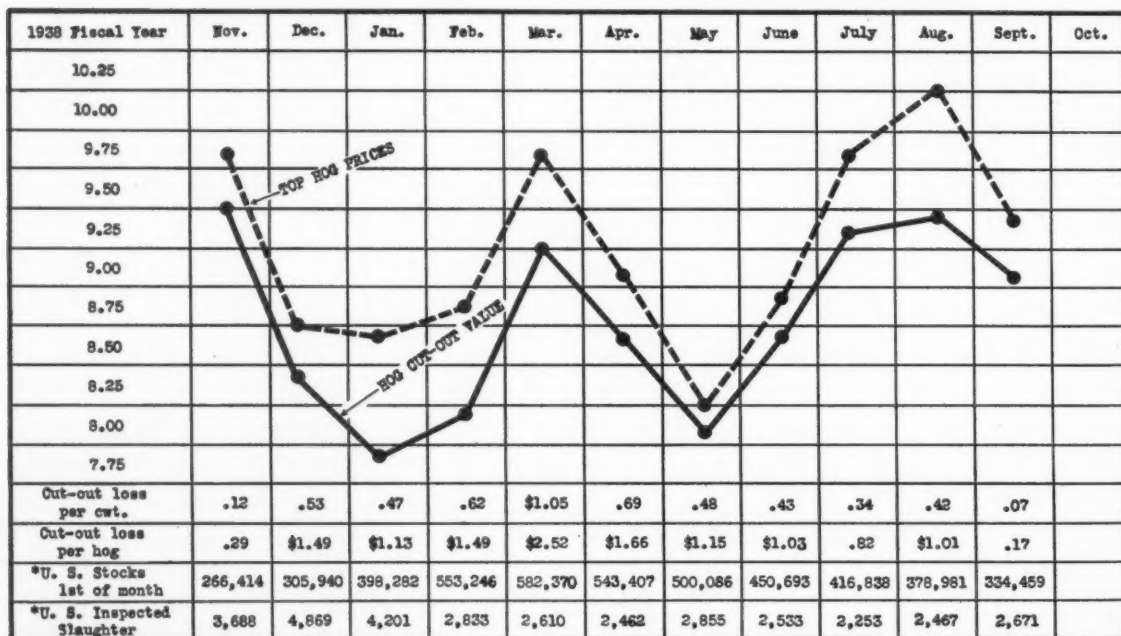
The Supreme Court's action was announced without comment. There are several other cases of similar nature pending in the lower courts.

FACT PICTURE OF 1937-38 PORK OPERATIONS

Wide fluctuations featured the pork business during the fiscal year just ending. Supply was an important influence. When runs were small, overhead and operating expenses per hog were high, so that total hog costs were badly out of line with product values.

When supplies were more plentiful, the demand factor was weak enough to exercise again an adverse influence.

One of the important things for the pork packer to study is whether or not he merchandised his product aggressively, getting all possible out of every meat cut, as well as the 25 to 40 lbs. of lard produced per head.



* 000 omitted

REFRIGERATING MEATS IN TRANSIT

Mechanical Units for Use in Motor Trucks Are Gaining Favor

A NUMBER of methods of refrigerating meat trucks in transit are available to packers. Of these solid carbon dioxide, water ice and eutectic systems have been described in previous issues of THE NATIONAL PROVISIONER. This article—sixth in the series on refrigerating meats in transit—considers mechanical systems.

All the systems mentioned, and others to be described in later issues, are in use in the meat packing industry. Each of them is capable of maintaining safe temperatures, under proper conditions, within a truck body. The packers' problem, therefore, is not to find a reliable truck refrigerating method, but rather to select that which will function the most efficiently under his particular distribution conditions.

Primary Requirements

The first requirement of any truck cooling system, of course, is an unfailing ability to maintain the required temperature over the route and to have a sufficient reserve capacity to take care of contingencies, such as a truck breakdown. Regardless of all other considerations, the load must be protected against damage due to delay, exhaustion of the refrigerant supply or a failure of the refrigerating system.

Convenience and ease of use and cost of refrigeration per day or per unit of product transported are factors which are necessarily taken into consideration when selecting the truck refrigerating system.

Character of the service in which the truck is engaged, length of route, kinds of products transported, temperature of products when loaded, number of door openings, time truck is away from plant or from points where refrigerant can be obtained, outside temperatures, etc., are other factors which must be taken into account to secure greatest operating economy and satisfaction when coordinating truck refrigerating method and the service in which the truck is engaged.

Mechanical Units Popular

A review of packers' truck refrigerating methods indicates no trends toward standardization, various methods being used for identical services with apparent satisfaction. There is evidence, however, of a preference for mechanical refrigeration for large truck



TRUCK REFRIGERATED WITH CONDENSING UNIT

Compressor and driving motor are housed in ventilated compartment at lower left hand corner of body.

units operating over long routes, although the use of mechanical units is by no means limited to such trucks and service.

Ability of these units to protect the load under practically any and all conditions, regardless of time truck is in service, is the factor which in many instances influences the choice of this system of refrigeration.

Small compressors for truck use have been developed to the point where their ability to stand up to the job day after day is no longer questioned. While the investment required to install them is comparatively large, operating cost is low, and life of the equipment is long enough, packers say, to amortize the investment out of savings in operating cost within a short time.

Condensing Unit Parts

Equipment of a mechanical refrigerating unit consists of the essential elements required in the refrigerating equipment used in the plant—that is, compressor, expansion valve, evaporator and condenser. Compressor, condenser and compressor driving means, usually an electric motor, are mounted on one base, making a compact unit that requires little or no body payload space for its installation. Automatic controls are provided, so that the truck body temperature is held within very close limits without attention. Only as much power is consumed as is required to hold the desired temperature. There is, therefore, little or no power waste.

Various types of small condensing

units suitable for use for refrigerating truck bodies are available. These differ principally in details of design and construction. Some of these units will be illustrated and described in a later issue of THE NATIONAL PROVISIONER. The compressor may be driven by any convenient means. A motor is most generally employed, however. Methods of producing power to operate the compressor driving motor are considered further along in this article.

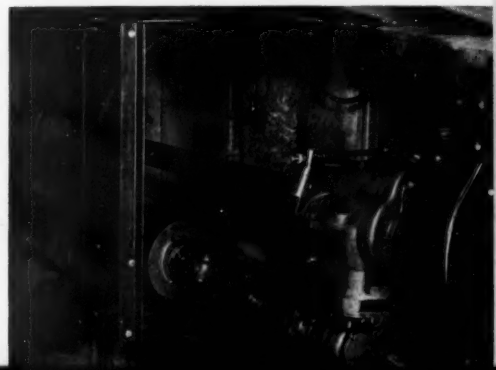
A compressor unit, together with driving mechanism, will average about 600 lbs. in weight. While this may be a considerable percentage of the payload capacity of a smaller truck, this weight is not a serious consideration in a large unit or semi-trailer job, being little or no more than the initial weight of water ice that would be required to refrigerate a body of large size. Unit may be installed in any convenient point on the truck.

Methods of Installation

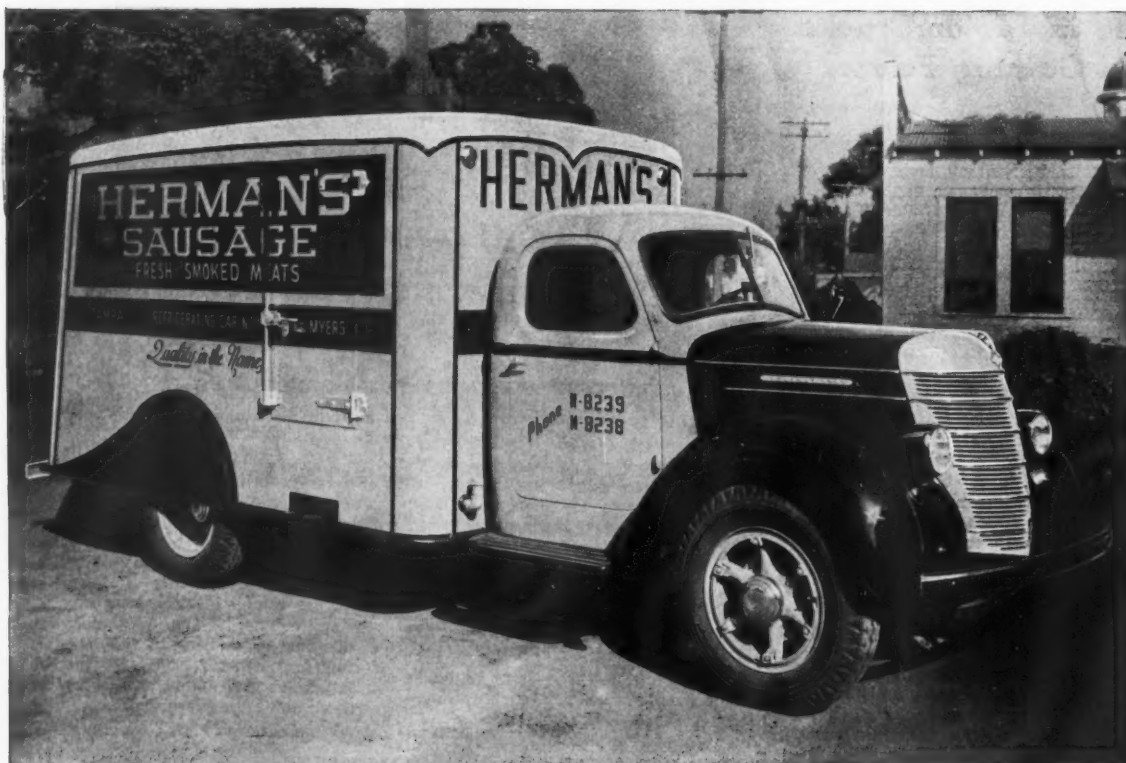
Figs. 1, 2 and 3 show different installation practices for condensing units. In Fig. 1 the unit is placed under the truck body floor, the floor being upset to provide the necessary

POWER FOR REFRIGERATION

Electricity for operating motor which drives compressor is obtained from a generator driven directly through a power take-off from the truck transmission.



More Performance Per Truck Dollar with INTERNATIONAL



The Fred Herman Sausage Co., Tampa, Fla., uses this International 1 1/2-ton Model D-30 Truck with refrigerated body for delivering its products

International performance, economy, long life, and after-sale service have won the respect and admiration of truck users everywhere for this great line of trucks. Every year adds another brilliant chapter to the International reputation for giving the greatest possible value in trucks from every standpoint.

Turn your hauling over to Internationals and enjoy all the advantages only these trucks can bring. They are designed and built as *all-truck* for Truck work. You can see their handsome streamlined appearance

on the surface. When you look under the hood and try them out on the road, you will discover the skilled engineering that has gone into them to fit them for work like yours.

See the nearby International dealer or Company-owned branch for complete information and a demonstration. There is a size to meet any hauling job—the line includes 30 models in 99 wheelbases, ranging from Half-Ton units to powerful Six-Wheelers.

INTERNATIONAL HARVESTER COMPANY

(Incorporated)

180 North Michigan Avenue

Chicago, Illinois

INTERNATIONAL TRUCKS

head room. A similar method of installation is shown in Fig. 2. In this case the unit is installed in a semi-trailer body and a small unit cooler, instead of refrigerating coils, is used to cool the body. Little payload space is occupied by the unit in either case.

In Fig. 3 the condensing unit is placed on the outside of the truck body in a compartment overhanging the cab. In this case, also, a unit cooler instead of refrigerating coils is used.

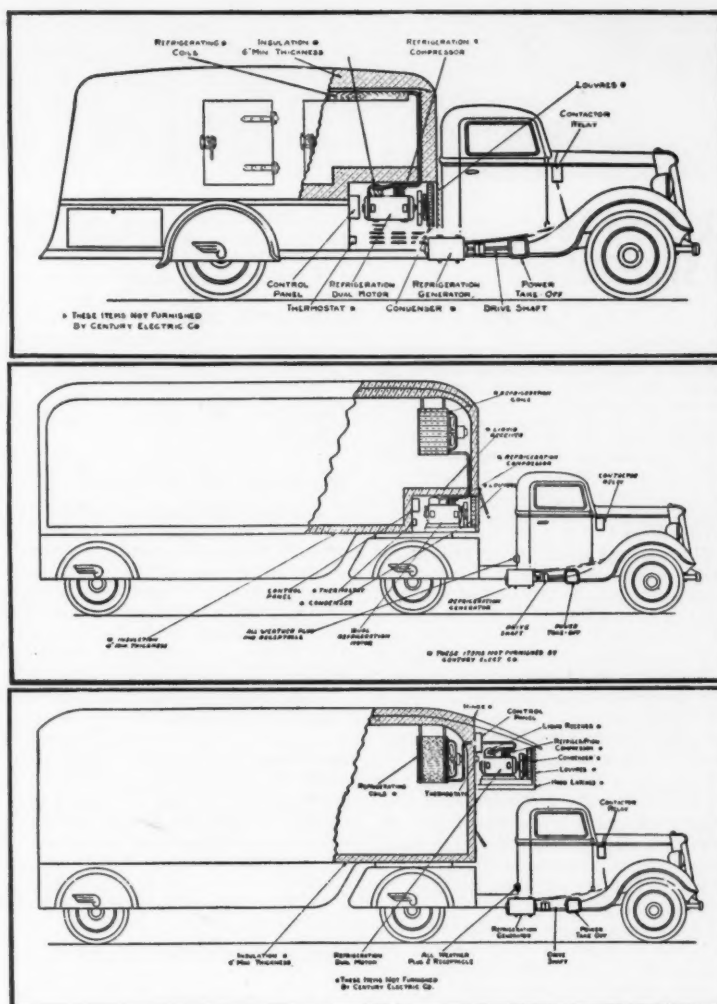
It is only since simple economical methods have been developed for driving the compressor of condensing units that packers have seriously considered these units for refrigerating their meat distribution trucks. The general method of operation usually employed consists of a generator, driven directly through a power take-off from the truck's transmission, which supplies the electricity for operating the compressor motor. Such systems are simple, reliable, require little attention and add little to the consumption of gasoline.

Condensing Unit Drives

One of the more popular of these condensing unit drives consists of a power take-off, through which power is transmitted from the truck transmission to a generator, which in turn supplies power to a dual motor which operates the compressor and supplies refrigeration to cool the truck body.

Generator is especially designed, with internal voltage control, and supplies 115-volt direct current power to the direct current half of the dual motor which drives the compressor. This generator is mounted to the rear and to one side of the truck's transmission.

The dual motor—a direct current and alternating motor on one shaft and in one frame—is designed for 115 volts direct current and 110 and 220 volts alternating current in $\frac{1}{2}$, $\frac{3}{4}$, 1, 1½, and 2 horse power ratings. The direct current half furnishes power to operate compressor when engine is running. Alternating current half furnishes power when truck

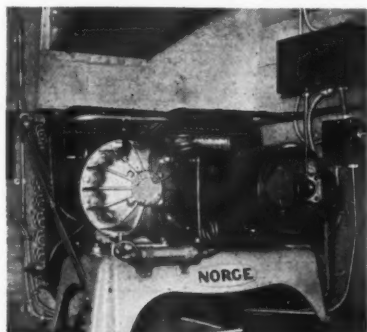


METHODS OF INSTALLING COMPRESSORS IN TRUCKS

Fig. 1.—Condensing unit installed under truck body.

Fig. 2.—Compressor under floor. Refrigeration applied with unit cooler.

Fig. 3.—Condensing unit outside truck body in compartment overhanging cab.



CONDENSING UNIT IN TRUCK

Dual motor—a direct and alternating current motor on one shaft and in one frame—is designed for 115 volts direct current and 110 and 220 volts alternating current. These motors are available in $\frac{1}{2}$, $\frac{3}{4}$, 1, 1½ and 2 h.p. ratings.

is standing merely by plugging into local power company lines. Automatic controls are provided so that any desired temperature within the truck body will be maintained continuously within very close limits, whether the truck is on the road, standing at the dock or parked in the garage.

Costs and Advantages

When the compressor is being operated by the alternating current half of the dual motor, the direct current half becomes a direct current generator supplying current to operate the fan in case a unit cooler is used to cool the truck. Fan motor is supplied with direct current by the power generator when the truck engine is in operation.

Numerous tests of trucks in which are installed condensing units operated by this method have shown that the ex-

tra gasoline used enroute averages 1c per hour, and that current from local electric power used during lay-overs averages only 15 to 30c per night, depending on local power rates.

One of the advantages of refrigerating trucks in this manner with condensing units is that truck body can be kept continually at the temperature desired while the truck is idle, eliminating the time required for and much of the expense of pre-cooling.

Trucks operated by driver-salesmen may be used as storage space for product not sold, eliminating the expense of transferring product from truck to cooler and back again, and dangers to product attendant on changes in temperatures during such transfers. These savings, while difficult to determine definitely, are nevertheless considerable in the course of a year.

A Page for the

PACKER SALESMAN

LETTERS TO A SALESMAN

¶ A packer sales manager gives his nephew, just starting out as a packinghouse salesman, some practical advice to help him get his bearings in his new job. The letters provide any salesman a fresh slant on his job and on his importance as a contact man between the packing industry, the dealer and the consumer.

I.

DEAR BILL:

When I got your letter telling me about your new connection I was both sorry and glad. Sorry for you, perhaps, because I know how little you have been up against the world up to now, and how tough your immediate education is going to be; glad because you are going into the greatest business in the world, one of the toughest there is, but also the most fascinating, because it really rewards fighters.

I have been in this meat business now for some 27 years and have been handling packinghouse salesmen for almost 18, so I can at least give you the benefit of my experience. Whether you want to follow my advice or suggestions is up to you.

I have seen plenty of men come and go in this business of ours. I have seen men make a skyrocket success, then suddenly plop out with a dull thud. I have seen others with almost negative personality—shy, unassuming men that you wouldn't think could sell peanuts at a circus—who took right hold of their territory and showed a nice, steady increase year after year. Of course, some "hit" sooner than others, and in every group there are certain outstanding personalities who will wind up doing the same kind of job.

Dependability Prime Asset

Sizing them all up and checking one case against another, I would say that the basic foundation stone on which any packinghouse salesman must build is **DEPENDABILITY**.

I do not know of any business where so much actual responsibility is put flatly up to the salesman. I do not know of any work where a man must use his head more constantly, do more things at one time, or be more completely alert than the fellow who is out selling beef, lamb, pork, provisions, produce, oleo-margarine, lard and any number of canned meat or other specialties.

First of all you must get a proper appreciation of the importance of your work to yourself, your customers, and

the departments you are representing in your particular territory. You are going to be the point of contact between the various department heads in your organization and Mrs. Gus Brown, Mrs. Pete Smith, Mrs. Bill Jones, and the several thousand other family purchasing agents who are planning meals and doing their best to get the best possible meats at lowest possible prices, and to get exactly what they want when they want it.

More Than Order Taking

You may have been looking upon your job as a tonnage job—seeing to it that several thousand pounds of packinghouse products go into a certain car or a certain truck for delivery on a specified day of the week. But your results are really dependent entirely upon Mrs. Gus Brown, Mrs. Pete Smith and the rest.

Are they getting the type of ham they like, the cuts of beef they can afford? Are they eating much sausage? Do they take advantage of the variety of products you can offer them through your retail customers? That's going to be your big job—to keep your trade out of the rut and offer your products in the variety that your plant has made available.

It will be up to you from now on to

see that a steady flow of these varied products reaches through your customers to their trade, with proper volume and balance, so that you will not be a headache to your superiors, who must be able to count on you if they are to hold up their end of the job.

Many Jobs in One

Your main job is going to be to see that no one is disappointed. This applies both to the men in the plant, dealers cutting meat behind the cases, and the various home managers and housekeepers who are counting on getting good products when they want them.

Now to keep this operation perfectly balanced you cannot rest content with being a good salesman alone. You will be a claim adjuster, credit manager, traffic man, diplomat, goodwill ambassador, advertising display man, and even at times delivery boy.

The proverbial paperhanger will lead a quiet life compared with yours. If you go into this job with both hands and feet, you must be prepared to tax all your mental and physical resources to the limit. Organizing your route, planning your work, handling collections, extending and withdrawing credit, suggestions for speedier handling of orders, claim adjustments, resales, promotional activities—all these will be put squarely in your lap.

No Room for Misfits

You can readily see why there is no room for mental misfits and undeveloped mentalities in our business. A man must be mature, aware of his responsibilities, and possess sufficient moral fibre to shut out any little side trips away from the straight and narrow path during business hours.

Above all you must develop your talents to the utmost. You will possibly remember the old story of the master of the household who was about to depart to a far country, and calling his servants together gave each of them a certain number of talents to use as he saw fit during the master's absence. You will also recollect that two of these servants increased their capital, while the one remaining servant, who buried his talent in the ground, had taken away from him even that capital which he had.

The old parable is just as true today in the packinghouse business. So stick your chin out and go to it.

Yours,

UNCLE FRED

In his next letter to his nephew Uncle Fred gives him some advice on how to organize his territory.

SALESMANSHIP

By Alonso Newton Benn

No matter what your lot may be,

Sell! sell you must to rise —

Your personality, yourself,

You should well advertise.

Yes, advertise what you do best.

Those points wherein you're strong

Then wrap your products in a smile,

And sell them with a song.

Your personality should bring

A very fancy price,

Backed by ability, and brains

To take and give advice;

But to do this you'll have to strive

To do things right, not wrong —

Then wrap your products in a smile,

And sell them with a song.

You either sell or fail to sell

Each time you gawk, or talk,

And you alone will be to blame

Should you be forced to walk;

So teach yourself to think and act,

And stand out from the throng —

Then wrap your products in a smile,

And sell them with a song.

Both gold and silver you may lose,

But what you are you'll keep

Through thick and thin, and if you're right

You'll ne'er have cause to weep;

So make yourself what you should be

Wise, manly, upright, strong —

Then wrap your products in a smile,

And sell them with a song.

Kettle-Rendered Lard

While much of the lard produced in the United States is the result of cooking the fats by direct contact with steam (as described in THE NATIONAL PROVISIONER of September 24 and October 8), many packers still produce open-kettle-rendered lard. Other systems of lard production include dry rendering and drip rendering.

Open-kettle-rendered lard is the oldest type of lard known. Modern practice is simply a refinement of the method by which primitive peoples melted animal fats in open containers over an outdoor fire. Refinement of the process through adoption of steam for heating the kettle, mechanical agitation and filtration, as well as greater care in handling raw fats and finished product, has resulted in lard of higher and more uniform quality.

Some processors use only the better grades of hog fat, such as raw leaf and back fat, in making open-kettle-rendered lard, while others utilize killing and cutting fats and S. P. trimmings. The latter grind up the less easily rendered part of the fat, bone and other materials by means of a swing hammer mill.

Charging the Kettle

When only killing fats are used, these are brought from the killing floor as quickly as possible and hashed directly into the cylindrical steam-jacketed kettle. Fats are chilled before use in some cases, but this is more common procedure in manufacture of neutral lard.

Kettles in use today are steam-jacketed cylindrical shells with a depth of 5 ft. or more. Agitators are driven by an overhead motor and can be partially raised out of the shell for cleaning.

Agitators are started and steam turned into the jacket of the kettle as soon as the hashed fats begin to enter it. Thirty pounds steam pressure is enough to render fats properly, provided surface of rendering kettle is kept clean so that there is a ready transfer of heat through jacket to the lard.

Rendering and Settling

Gradually moisture in the fats is driven off in steam. Agitation is continued until there is no more steam coming from the kettle and light brown cracklings float at the top. Rendering usually requires about 3 hours, depending on the quality of fat, size of kettle and steam pressure used. Steam pressure is cut off and agitation stopped when no moisture remains in the material.

If steam pressure used is too high there is danger of scorching the fat, particularly after the last moisture has been driven out of the material. The higher the temperature used the more scorching will occur. In order to secure a first class product it is advisable to turn steam off entirely a few minutes before cooking is completed, continuing agitation and letting heat in the product complete the drying.

Some packers allow lard to settle in rendering kettle, sprinkling a small quantity of salt upon the surface to aid settling. After it is thoroughly settled the lard is siphoned off through an overhead pipe into a receiving tank below. As it runs into receiving tank it passes through sheets of heavy drilling which filter out fine scraps. All sediment should be removed as keeping quality of lard is impaired if it remains. Cracklings are dumped into a strainer box beneath the rendering kettle and allowed to drain until free from lard.

Another Clarifying Method

Another method of handling is to dump entire contents of rendering kettle, as soon as cooking is completed, into an iron receiver fitted with perforated strainers to strain out cracklings. Receiver should be shallow with a large straining area and from it the lard should drop or be pumped to a storage tank. Lard going into the storage tank should pass through two or more thicknesses of cheese cloth or a

small filter press. After remaining in storage tank long enough to cool, or passing through a cooling agitator, the lard is packaged.

Drained cracklings resulting from either of above methods of handling are put through a continuous screw or a curb press. Press lard is put through a bed of cracklings when next lot is run. Pressed cracklings may be used in making sausage if no bones were included in material rendered. Cracklings are also used in manufacture of chicken feed.

Kettle-rendered lard is somewhat darker than steam lard produced from the same fats and has a distinctive crackling flavor.

A product somewhat similar in flavor to kettle-rendered lard is butcher's lard. This is made by re-cooking cracklings from kettle-rendered lard with prime steam lard. The steam lard picks up the crackling flavor in re-cooking and turns slightly darker in color. The cracklings are strained out.

MIXING DRY CURES

An Eastern meat packer has been having some trouble with meats dry cured with a nitrite-nitrate, salt and sugar mixture. He writes:

Editor THE NATIONAL PROVISIONER:

In a batch of dry cured meats which we handled recently some of the product seemed to be under cured, especially as to color, while other pieces had a bitter taste. We were using a standard nitrite-nitrate dry curing formula. Can you suggest any reason for this difficulty?

This inquirer's trouble was probably due to failure to mix the curing ingredients properly. It is very important that various ingredients in the curing formula be uniformly combined. The salt must be dry and small grained, and the nitrate and nitrite free of lumps which might cause a heavy concentration of these ingredients in one portion of the curing mixture. All ingredients should be stored in a dry place with the same temperature as the room where the mixing is carried on.

Several types of mixers, tumblers and churns are available which are used for mixing dry curing ingredients and spices. These are sometimes used for applying dry cure mixture to surface of smaller cuts, such as butts and bacon squares.

In prepared cures the curing materials have already been adequately intermixed, so that the user need not worry about any portion of his cure containing too great an amount of any ingredient. The convenience and accuracy of these cures have led to their adoption by many processors.

S. P. FATS IN LARD

Where cured hams are boned and fatted pickle fats are produced, some of these fats can be used in certain kinds of sausage to which they are especially adaptable. The balance are used in manufacturing lard.

Many packers complain of poor results when pickle fats are used in lard. This appears to be due in large measure to the method of handling rather than to the fats themselves.

In an article in THE NATIONAL PROVISIONER a method for handling and rendering pickle fats for profitable results was reported. For reprint of this article, fill out and mail the attached coupon, with 10c in stamps:

The National Provisioner,

407 So. Dearborn St., Chicago, Ill.

Please send me reprint on "Using S. P. Fats in Lard."

Name

Street

City

(Enclosed find 10c in stamps.)

Here is what you might call

CERTIFIED HAM BOILING



*Any meat packer can do as this one does—leave
vat boiling temperatures to automatic Taylor
Control . . . and be sure of the results!*

YOU can't give temperature a chance to go wrong during processing your meat products. If you do in ham boiling, for example, you give women a chance to turn to another brand at the store.

In one of the largest packing plants in the middle west they find it easy to keep temperatures exactly right in ham boilers and thus help to guard product quality during processing. Taylor Fulscope Recording Controllers watch constantly and automatically over water temperature in the vats. They assure thorough boiling

by keeping the temperature up to the proper degree and they guard against shrinkage from too high a temperature. They certify that the boiling has been carried out according to schedule. Permanent proof of this is in the hourly records written on charts by the Taylor Controllers.

You may say, "Ham boiling is not my problem." But you have other questions of temperature control in the correct processing of your products. There may be humidity to watch, too. You can rely on Taylor Control to help you maintain uniform

● Ham boiling temperatures in these vats are under the eyes of Taylor Singl-Duty Fulscope Recording Controllers. Altogether, there are fifteen of these control systems on ham boilers in this large plant.

quality and the favorable opinion of housewives. For full information on Taylor Systems, simply ask a Taylor Representative, or write Taylor Instrument Companies, Rochester, N.Y. Plant also in Toronto, Canada. Manufacturers in Great Britain—Short & Mason, Ltd., London, Eng.

Taylor

Indicating / Recording • Controlling

**TEMPERATURE, PRESSURE, FLOW
and LEVEL INSTRUMENTS**

REFRIGERATION and Air Conditioning

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 9

Ice Making Capacity

MANY packing plants do not make ice. However, it is necessary that ice making be understood in relation to heat exchange. Considering this subject at this time will serve to clarify some of refrigeration's familiar terms and will also make it more simple to understand problems which may be discussed in future lessons.

Heat required to produce ice is that necessary to cool the water from its initial temperature to the freezing point, freeze it and cool the ice to the temperature of the brine bath in which the ice can be immersed. To these quantities of heat must also be added the heat lost from radiation. If an ammonia compressor is rated in terms of ice making capacity, number of tons of ice it will produce in 24 hours is equal to only 50 to 70 per cent of the refrigerating capacity.

Let us assume that water from which ice is to be made has a temperature of 75 degs. F. Heat which must be extracted to cool the water to 32 degs. F. (freezing point) is equal to the temperature range multiplied by the specific heat of water, which is 1.

75 (temp. of water)—32 (freezing point)=43 degs. F.

43×1 (specific heat of water)=43 B.t.u., or the heat required to cool 1 lb. of water from 75 degs. F. down to 32 degs. F.

Heat Removal in Freezing

To freeze 1 lb. of water at 32 degs. F. to ice at 32 degs. F. requires the removal of 144 B.t.u., the latent heat of ice. Specific heat of ice is approximately .5 so that the number of B.t.u. required to cool the ice to the temperature of the brine (assumed to be 14 degs. F.) would be:

32—14=18 degs. F.

18×.5 (specific heat of ice)=9 B.t.u., the heat required to lower the tempera-

ture of 1 lb. of ice from 32 degs. F. to 14 degs. F.

Summarizing:

Heat abstracted from water 43 B.t.u.
Heat abstracted to freeze ice 144 B.t.u.
Heat abstracted to cool ice 9 B.t.u.

Total heat removed
per lb. water 196 B.t.u.

Usually 15 per cent additional is allowed for insulation losses, meltage, etc. On this basis we have—

196×.15=29.40 B.t.u.

Total refrigeration required would then be 196 B.t.u. plus 29.40 B.t.u. or 225.40 B.t.u. per pound of ice made.

One ton of ice, or 2,000 lbs., would require under the conditions which have been assumed

225.40×2,000=450,800 B.t.u.

Refrigeration Load in Ice Making

Thus 450,800 B.t.u. are required to produce 1 ton of ice with a nominal refrigerating effect of 288,000 B.t.u. Since a ton of refrigeration is the removal of 288,000 B.t.u. per 24 hours, the ice making capacity in this case becomes 288,000 B.t.u. divided by 450,800 B.t.u. or 63.8 per cent.

QUESTIONS

(For the student to answer.)

If refrigeration costs \$1.00 per ton what will be the cost of filling an ice house of 50 tons capacity? Figure only refrigeration cost.

If refrigeration costs \$1.00 per ton what will be the cost of a ton of ice using 90 deg. F. can water? The cost using 40 degs. F. can water?

There are many practical considerations in making ice for packinghouse use which will be discussed in detail in future lessons. The purpose of this elementary explanation is to enable the student to obtain a general understanding of the various steps of heat removal when a product is frozen. Ice making is a simple example.

Lesson 10 will define the "MECHANICAL EQUIVALENT OF HEAT."

SAUSAGE MEAT CURING

Sausage meat curing methods are fully explained in "Sausage and Meat Specialties," THE NATIONAL PROVISIONER'S new book. Write for information.

PACKER STARTS LOCKER PLANT

Frank Banfield, well-known Oklahoma meat packer, has discontinued operation of the Tulsa plant of Frank Banfield & Sons Dressed Beef Co., and has opened a cold storage locker plant. The plant contains 500 lockers. Included in the service offered customers is the slaughter of livestock and the preparation of the meat for storage in the lockers. Storage of dressed chickens, ducks, wild game and fish also is encouraged. In addition Mr. Banfield will make a feature of curing quality hams and manufacturing a high-grade sausage depending on quality and not price for the popularity of these products.

LOCKER PLANT NOTES

Ebner Ice and Cold Storage Co., Olney, Ill., has opened a new cold storage locker plant housing 465 lockers.

John Bailey of Miltonvale, Kans., has installed a locker plant of 320-locker capacity in the basement of his general store.

Cooperative Creamery, Sand Springs, Ia., is installing a cold storage locker plant with 300 lockers.

A. A. Droessler, Bancroft, Ia., has opened a new meat market and cold storage locker system. Present capacity is 210 lockers, with space for an additional 150.

Excelsior Ice Co., Excelsior Springs, Mo., is offering individual cold storage lockers at its plant, the original installation being 160 lockers.

Gulf Fish and Shrimp Co., Galveston, Tex., plans installation of a cold storage locker plant.

Installation of a cold storage locker system with 200 lockers was recently made at the Olsen Bros. meat market, Kerkhoven, Minn.

PRODUCE IN COLD STORAGE

Cold Storage holding of butter, cheese, and eggs on October 1, 1938:

	Oct. 1, 1938.	Oct. 1, 1937.	Oct. 1, 5-Yr. Av.
	M lbs.	M lbs.	M lbs.
Butter, creamery	210,351	118,097	135,223
Butter, packing stock ..	161	163	163
Cheese, American	121,342	101,178	101,999
Cheese, Swiss	6,374	4,996	5,911
Cheese, brick & Munster ..	711	792	1,218
Cheese, Limburger	1,020	760	1,004
Cheese, all other varieties	11,673	9,884	7,478
Eggs, shell, cases	4,706	7,058	6,696
Eggs, frozen	110,180	148,216	107,332
Frozen, case equivalent ..	3,148	4,233	3,067
Total case equivalent both shell & frozen ..	7,914	11,293	9,766

Our Modern TESTING KITCHEN

PORK SAUSAGE

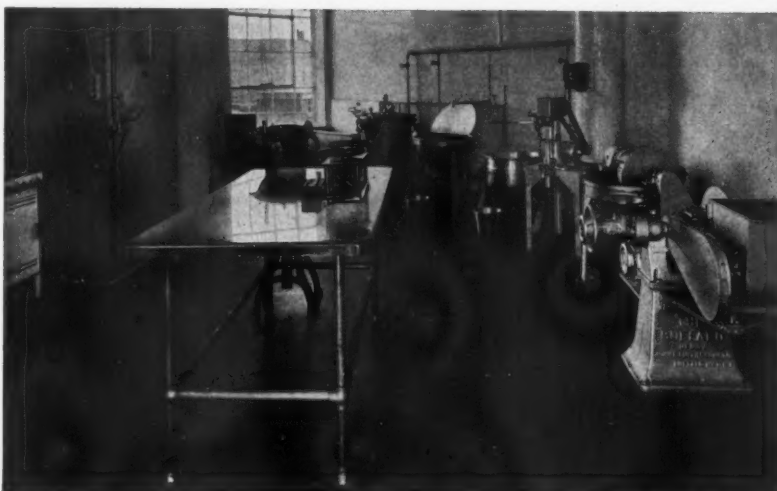
Pork "C" Seasoning has a fine following. This is a mild sage taste. You can order Pork "C" Seasoning and not make a mistake. Why not follow the "big users."

**Pork "S" for heavy Sage.
Pork "B" for no Sage.
It Pays to Buy the Best!**

Let us advise you to grind the fat trimmings and lean trimmings separately. Salt and hold separately over night. Then add pork "C" seasoning in mixer. Keep everything cold as you can. This is the way to get Big Sales.

**We have ground spices.
We sterilize our ground spices.
We grind 80 mesh white pepper.**

The Griffith Laboratories invite you to visit their laboratory and plant, 1415 West 37th Street, and spend as much time as you can spare studying packinghouse problems. Our plant and personnel will be at your disposal.



YOU WILL DO WELL TO BUY ALL YOUR SEASONINGS FROM OUR MILLS!

THE GRIFFITH LABORATORIES

1415-31 West 37th Street, Chicago, Illinois

Eastern Factory: 35 Eighth St., Passaic, N. J. . . . Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario



**Packed Under the Polish
Government Inspection**

All Meat Products of Poland Are Marked
"Made in Poland" or "Product of Poland"

BEWARE OF IMITATIONS

List of Polish Ham Importers

Ampol, Inc.
380 Second Avenue
New York, N. Y.
Gramercy 5-5270

**Brooklyn Packing Company,
INC.**
157 Green Street
Brooklyn, N. Y.
Evergreen 9-6444

Canada Packers, Inc.
2 Broadway
New York, N. Y.
Bowling Green 9-0755

J. S. Hoffman Company
179-181 Franklin Street
New York, N. Y.
Walker 5-5800
Illinois at Orleans Street
Chicago, Ill.
Superior 9300

Huston and Milkowski, Inc.
612 No. Michigan Avenue
Chicago, Ill.
Superior 3604

Meat Import Company
33-37 South William St.
New York, N. Y.
Whitehall 3-5428

Meyer and Lange
434 Greenwich Street
New York, N. Y.
Walker 5-7735

Polish Ham Import Co.
1921-1951 E. Ferry Avenue
Detroit, Mich.
Plaza 5164

John Thallon and Co.
8 Broadway
New York, N. Y.
Bowling Green 9-4867

W. G. Clark & Co., Ltd.
1164 Beaver Hall Square
Montreal, Que., Canada
9 Wellington Street E.
Toronto, Ont., Canada

PROVISIONS AND LARD

WEEKLY MARKET REVIEW

Pork and Lard Markets

LARD futures at Chicago worked lower early this week under the influence of a disappointing stocks report and the expectation of heavier hog receipts; the market steadied at midweek to close on Thursday at 2½ points higher (May) to 7½ points lower than on the preceding Friday.

Values were depressed Monday by scattered commission house liquidation and selling by trade interests, brought on by prospect of continued liberal hog runs and a smaller decrease in Chicago lard stocks than had been expected. Lard declined on Tuesday under scattered liquidation in nearbys, induced by easiness in surrounding markets. The upturn in the hogs on Wednesday brought higher prices as commission houses covered short commitments in nearbys; offerings were credited to small packers. Cash houses bought May lard. Stronger grain and hogs brought short covering and higher prices in the lard market on Thursday. Meat packing interests were leading sellers in lard futures.

Cash trade in lard was slow to fair during most of week. Cash lard in tierces was quoted at 7.30 nominal on Thursday and loose at 7.05 asked; refined in tierces was 9c.

Demand was fair but the market barely steady at New York. Prime western was quoted at 7.70@7.80c; middle western, 7.70@7.80c; New York City in tierces, 7½@7¾c, tubs, 7½@8c; refined continent, 8@8½c; South America, 8½@8¾c; Brazil kegs, 8½@8¾c, and shortening in carlots, 9½c, smaller lots, 9¾c.

HOGS

After a further decline early this week, hogs turned upward Wednesday on somewhat lighter receipts, and with the smaller runs continuing on Thursday the top at Chicago advanced to \$7.85 compared with \$7.70 on the preceding Friday. Gains of 15@20c were evenly distributed; inside prices on butchers advanced as much as 30c in spots. Average weight at Chicago was a little under 230 lbs. during the week and average price ranged from a low of \$7.30 to \$7.60.

FRESH PORK

Poor retail trade over last weekend depressed the fresh pork market at Chicago early this week. Lighter cutting from a smaller hog supply and cooler weather subsequently had a bullish effect. There was good demand for practically all averages of loins on Thursday at prices about steady with last Friday; Boston butts lost ½c on the week, however, and were quoted at 15½c; skinned

shoulders showed a 1c decline and spare-ribs were about steady. The East reported 16@17c on 8/12 loins.

EXPORTS

Spot lard was quoted at 45s9d at Liverpool on Thursday, a decline of 1s9d from last Friday; A. C. hams were quoted at 97s and Canadian A. C. hams at 100s. North American lard exports for week ended October 15 were 3,698,479 lbs. and bacon and ham shipments were 989,752 lbs.

CARLOT TRADING

There were further declines on green product in carlot market at Chicago during the past week. Reduction in hog marketings and broadening of inquiries gave the situation a little firmer tone as the period closed. Green regular hams were mostly ¾ to ½c lower; the 8/10 advanced ¼c, however, and 16/18 were steady at 15c. There were only jobbing sales in S. P. regulars, but these were fully steady. Green skinned hams showed declines of ¾ to ½c with 20/22 and 25/30 unchanged from last Friday. Lighter averages of S. P. skinned hams were offered but supply of heavies appeared limited; list showed little change from last week.

There was active trade in green picnics during the week; the list after falling to 10½c from 11c last Friday was firmer on Thursday and again at 11c. The 4/6 and 8/10 S. P. picnics dropped ¼c while balance were steady. Some

offerings of light green bellies disappeared this week; there were inquiries for light bellies but most interest in medium. The 6/8 green advanced ¼c on the week and mediums were steady; heavies were quoted ¼c lower.

Some medium D. C. bellies moved at about the market this week; 6/8 were steady at 14c but balance of list was ½c lower. D. S. bellies were off ¼ to ¾c on the week; cash clear bellies were quoted Thursday at 9.25 nominal, or unchanged from previous Friday. Inquiries were fairly active for light D. S. fat backs at midweek as production has been light in some quarters due to tanking. Light backs were steady to ¼c higher and heavies were steady.

BARRELED PORK

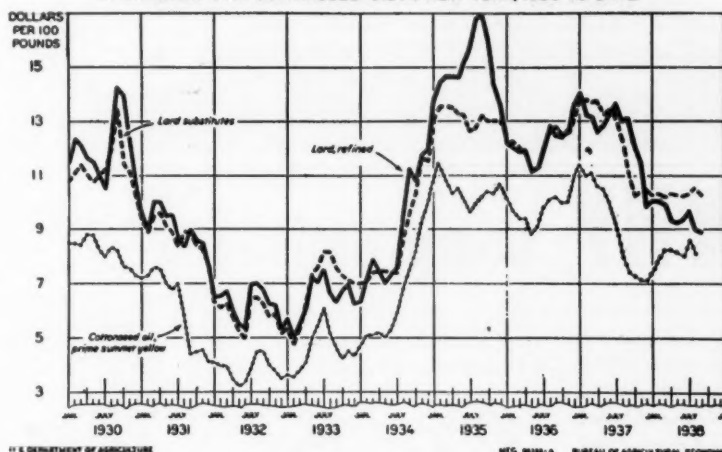
Prices of some barreled pork products were revised downward at Chicago this week; fat back pork 80/100 was quoted at \$13.50; 25/35 clear plate pork, \$14.50; bean pork, \$20.00, and brisket pork, \$21.00. Demand was fair and market steady at New York with mess quoted at \$26.87½ per barrel and family at \$22.25 per barrel.

SAUSAGE MATERIALS

Fresh regular pork trimmings declined sharply in Chicago market this week but the fall appeared checked at around 9c; the special lean were a little lower but there was better demand for extra leans and these sold at 18c.

(See page 37 for later markets.)

AVERAGE WHOLESALE PRICES OF REFINED LARD AND LARD SUBSTITUTES AT CHICAGO AND COTTONSEED OIL AT NEW YORK, 1930 TO DATE



During the first three quarters of 1937 prices of shortening have averaged more than a half cent higher than prices of refined lard at Chicago. Lard prices in September, 1938 were the lowest for any month in four years. Margin of refined lard over vegetable cooking fats averaged 2 cents per pound during 1935 and the prices were practically together in 1936 and 1937.

For Fine Flavor and Brilliance... *Pimiexo!*



For that appetizing flavor and stability of color in

Sausage Products

many packers are using PIMIEXO with splendid results. It is finely powdered with full condiment value. Spreads evenly without speckling. Goes further and **COSTS LESS.**

Order PIMIEXO today from our nearest shipping point.

DON Garlic & Onion Powders

Chili Products Corporation, LTD.

1841 E. 50th St. 520 N. Michigan Ave.
LOS ANGELES, CALIF. CHICAGO, ILLINOIS

ALSO DISTRIBUTED BY

S. HOLST KNUSEN, 105 Hudson Street, New York City
E. W. CARLBERG CO., 215 Pershing Rd., Kansas City, Mo.
EBELING COFFEE HALL, 807 M & M Bldg., Houston, Texas

TOMATO SOUP

SAUCE FOR PORK & BEANS

CHILI & BEANS

CHILI SAUCE

CHILI CON CARNE

BARBECUE SAUCE

CATSUP

FIX FOOD PRICES IN CRISIS

In a report covering the war crisis week in England, when maximum provision and food prices were fixed by the government, Bamford Bros., Ltd., Liverpool, states: "The prices fixed last Monday were fixed to be the prices in operation from importers to wholesalers and to remain unchanged up to October 8. The markets here are very bare of stock, and early in the week, on account of the break in the rate of exchange and the high cost of war risk insurance, the prices did not fully represent the market. However, the news has again altered the situation and relief from the tension is now evident. On account of the scarcity of hams, if the market had been a free market, there is every possibility that prices would have advanced."

MEAT INSPECTION CHANGES

Recent changes in federal meat inspection are reported as follows:

Meat Inspection Granted.—James Witt Sausage Co., Washington, D. C.

Meat Inspection Withdrawn.—Swift & Company, Garden and Terragonna sts., Pensacola, Fla.; Kingan & Co., 700 Brook ave., New York City; Manton Provision Co., Manton, R. I.; Capitol City Products Co., W. 1st and Perry sts., Columbus, O.

Change of Name.—Riverview Packing Co., Inc., 236 E. 5th st., Paterson, N. J., instead of North Jersey Abattoir Co., Warren and E. 5th sts.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand October 1, 1938, with comparisons:

	Oct. 1, 1938.	Oct. 1, 1937.	Oct. 1, 5-Yr.-Av. 1933-37.
	M lbs.	M lbs.	M lbs.
Broilers	9,802	9,079	12,964
Fryers	4,147	4,187	4,339
Roasters	7,488	5,979	5,920
Fowls	9,629	11,641	11,069
Turkeys	3,818	7,315	5,053
Ducks	11,483	9,928	5,787
Miscellaneous	13,583	13,592	12,663
Total Poultry	59,950	61,721	57,795

WHY compromise?

Some packers are satisfied with low-cost stockinettes of dependable quality; others sacrifice low-cost for speedy deliveries... but **WHY compromise?** FRED C. CAHN guarantees all **THREE** and backs it up with 26 years of complete satisfaction! Write today for particulars.

Fred C. Cahn
222 WEST ADAMS ST., CHICAGO, ILL.

Selling Agent: THE ADLER COMPANY • CINCINNATI

Use NEVERFAIL

"The Man You Know"



The Man Who Knows

THE PERFECT CURE

for making the best in Sausage, Hams and Bacon

Canadian Sales Office: 159 Bay St., Toronto

H. J. MAYER & SONS CO.

6819 27 S. Ashland Avenue, Chicago, Illinois

CANADIAN PLANT: WINDSOR, ONTARIO

Hog Cut-Out Results

AVERAGE price of good butcher hogs and value of products from such hogs were lower than a week ago, but product values showed greater weakness and hogs cut less satisfactorily than during the previous week.

Outlet for hog products in the heavy consuming centers of the east was curtailed by the unseasonably warm weather. This coupled with fairly heavy hog supplies was reflected in both product and hog prices. However, with the decline came a drop in runs and the market showed considerable recovery.

Hog runs dropped off during the week and toward the close of the period prices of live hogs advanced. Compared with the low time a week earlier most good hogs were 10 to 20c higher and packing sows were 10 to 15c higher. Low top for the week was made on Monday when nothing passed \$7.60 and most good and choice butchers weighing from 210 to 280 lbs. did not sell above \$7.55. On the closing day of the period top price went to \$7.85 and good and choice butchers weighing 220 to 290 lbs. bulked at \$7.70 to \$7.85, with choice light butchers slightly lower.

Receipts at the eleven principal markets during the four-day period totaled 236,000 head. This was 48,000 less than a week earlier and was the same total received in the like period a year ago but 82,000 less than two years ago.

In the test shown on this page average costs and credits are used. How-

ever, every packer should substitute his own costs as those shown are approximate and may show considerable variation, either up or down, in different plants, depending on conditions, efficiency and volume.

GERMAN MEAT SUPPLIES

Hog population of Germany, according to the census of June, 1938, showed a total of 20,800,000 head, a decrease of 2,000,000 from June, 1937. While there is still a shortage in hogs for slaughter, the deficiency in brood sows has been overcome, reports the American consul general at Hamburg. Imports of hogs into Germany during the first 6 months of 1938 were almost 80 per cent larger than in the first half of 1937, attributed to a serious shortage of hogs in that country. Denmark was the main source of hog imports in 1938.

Imports of livestock and meats during the first half of 1938 and 1937 were:

	6 mos. 1938.	6 mos. 1937.
Cattle (head)	87,484	101,102
Hogs (head)	275,541	153,754
	Metric tons.	Metric tons.
Bacon	2,323	4,206
Lard	23,676	17,231
Hams	5	3
Sausages	11	13
Pork	11,233	9,327
Fatbacks	2,322	4,206
Fresh livers	2,653	4,220
Frozen beef	27,251	13,092
Beef and veal	942	780
Casings	10,427	11,596

More than one-half of Germany's pork

imports during the first six months of 1938 came from Poland and Hungary, with Denmark, Yugoslavia and Bulgaria each supplying smaller quantities. Argentina supplied more than 90 per cent of imports of frozen beef.

Casings imported came from a wide variety of places, Denmark supplying the largest amount. Shipments from the United States amounted to only 206 metric tons while only a few years ago the United States was the principal source of supply.

Denmark supplied 7,143 metric tons of lard to Germany during the six months' period; Hungary 6,462; Yugoslavia 3,170 and China 2,842 metric tons. More than half of the bacon imports in the 1938 period came from Hungary and Netherlands.

Presence of foot-and-mouth disease in epidemic proportions continues in Germany, the American consulate at Hamburg reports. During the last half of July, 1938, about 71,000 farms were reported as being newly infected compared with 63,000 during the last half of June.

GERMAN HOGS AND LARD

Top hogs at Berlin for the week ended September 28, 1938, were quoted at \$17.96 per cwt. compared with \$17.96 the previous week and \$18.06 at the same time a year earlier. Lard in tierces at Hamburg was quoted at \$10.22 for the week ended September 28, \$10.46 the previous week and \$12.39 a year earlier.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	13.5	\$ 1.89	13.70	14.2	\$ 1.95	13.50	14.7	\$ 1.98
Picnics	5.60	10.4	.58	5.40	10.4	.56	5.10	10.4	.53
Boston butts	4.00	14.0	.56	4.00	13.8	.55	4.00	13.6	.54
Loins (blade in)	9.80	15.5	1.52	9.60	15.4	1.48	9.10	14.8	1.35
Bellies, S. P.	11.00	12.6	1.39	9.70	12.7	1.23	3.10	12.7	.39
Bellies, D. S.	2.00	9.5	.19	9.90	8.9	.88
Fat backs	1.00	4.3	.04	3.00	4.6	.14	5.00	6.5	.33
Plates and jowls	2.50	5.6	.14	3.00	5.6	.17	3.30	5.6	.18
Raw leaf	2.10	6.5	.14	2.20	6.5	.15	2.10	6.5	.14
P. S. lard, rend, wt.	12.40	6.9	.86	11.50	6.9	.79	10.20	6.9	.70
Spareribs	1.60	10.9	.17	1.60	10.8	.17	1.50	10.7	.16
Trimnings	3.00	8.2	.25	2.80	8.2	.23	2.70	8.2	.22
Feet, tails, neckbones	2.0010	2.0010	2.0010
Offal and misc.353535
TOTAL YIELD AND VALUE	69.00		\$ 7.99	70.50		\$ 8.06	71.50		\$ 7.85
Cost of hogs per cwt.		\$ 7.51			\$ 7.61			\$ 7.60	
Condemnation loss04			.04			.04	
Handling & overhead65			.55			.48	
TOTAL COST PER CWT ALIVE		\$ 8.20			\$ 8.20			\$ 8.12	
TOTAL VALUE		7.91			8.06			7.85	
Loss per cwt.21			.14			.27	
Loss per hog42			.34			.76	

. . . We Broke the Sh



Shackles of Precedent

**Precedent said: Paper Cannot Be
Both Absorbent and Tough When Wet.**

We produced STA-TUF—and shattered Precedent!

Until a year ago, papers used for wrapping fresh pork cuts could be *either* tough when wet *or* absorbent. *Never both.*

Then came STA-TUF, years in development but a reality last October when it was placed on the market. Packers found it to be an amazing wet-strength paper—absorbent enough to blot up excess moisture and plenty tough when wet.

STA-TUF

The advent of STA-TUF marked the beginning of a new era in pork wrapping and a shattering of old precedent. For STA-TUF is a sheet that affords far greater protection thru preserving meat's fine bloom and never disintegrating as a wrapper.

And, what is equally important, STA-TUF actually costs less per 1000 sheets than the less-protective sheets it replaces!

If you haven't yet tried STA-TUF, why not ask us to send you some samples so you can test it right in your own plant? We'll be very glad to send you a generous supply so you, yourself, can prove the statements on this page.

H. P. SMITH PAPER CO.

1134 W. 37th STREET

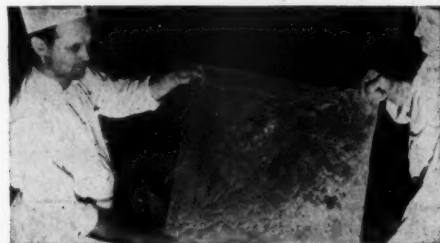
CHICAGO, ILLINOIS

Week Ending October 22, 1938

Page 29



Wet strength—The meat rolls out of the paper. There is no picking or tearing. Observe strain on STA-TUF as meat is being unwrapped.



Not a hole or tear—Despite rough handling, STA-TUF is intact and, though soaked through and through, it "handles" like cloth.



Dry and appetizing—All excess moisture had been absorbed by STA-TUF, and the meat has excellent bloom and quality.

CHICAGO PROVISION MARKETS

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, OCTOBER 15, 1938.

	Open.	High.	Low.	Close.
LARD—				
Oct.	7.80	7.80	7.25	7.25b
Dec.	7.40	7.40	7.37½	7.37½b
Jan.	7.50	7.50	7.45	7.45b
Mar.	7.82½	7.82½	7.80	7.80b
May	7.92½	7.92½	7.90	7.90
July				8.00ax

MONDAY, OCTOBER 17, 1938.

LARD—				
Oct.	7.35	7.35	7.22½	7.12½ax
Dec.	7.45	7.45	7.32½	7.32½
Jan.	7.50	7.50	7.45	7.45b
Mar.	7.80	7.80	7.67½	7.67½b
May	7.87½	7.87½	7.80	7.80ax
July	7.95	7.95	7.90	7.90b

TUESDAY, OCTOBER 18, 1938.

LARD—				
Oct.	7.02½	7.07½	7.02½	7.02½
Dec.	7.20-15	7.20	7.15	7.15ax
Jan.	7.27½-25	7.30	7.25	7.25b
Mar.	7.62½	7.65	7.60	7.60b
May	7.77½-75	7.77½	7.70	7.70b
July	7.87½	7.92½	7.85	7.85ax

WEDNESDAY, OCTOBER 19, 1938.

LARD—				
Oct.	7.07½	7.15	7.07½	7.12½
Dec.	7.20	7.25	7.20	7.25ax
Jan.	7.30	7.35	7.30	7.35ax
Mar.	7.67½	7.70	7.65	7.70ax
May	7.77½	7.80	7.77½	7.80
July	7.87½	7.90	7.87½	7.90

THURSDAY, OCTOBER 20, 1938.

LARD—				
Oct.	7.17½	7.25	7.17½	7.25b
Dec.	7.27½	7.37½	7.27½	7.35-37½
Jan.	7.40	7.45	7.40	7.45b
Mar.	7.82½	7.82½	7.80	7.82½b
May	7.85	7.95	7.85	7.90ax
July	7.95	8.02½	7.95	8.02½b

FRIDAY, OCTOBER 21, 1938.

LARD—				
Oct.	7.35	7.37½	7.35	7.37½b
Dec.	7.45	7.47½	7.42½	7.47½ax
Jan.	7.50-57½	7.60	7.50	7.57½ax
Mar.	7.95	7.97½	7.92½	7.97½ax
May	8.05	8.10	8.00	8.07½
July				8.15b

Key—ax, asked; b, bid; n, nom.; —, split.

CASH PRICES

Based on actual carlot trading Thursday, October 20, 1938.

REGULAR HAMS.

	Green.	*S.P.
8-10	10	17½
10-12	10	17
12-14	13½	17
14-16	13½	16½
16-18 Range	13½	16½

BOILING HAMS.

	Green.	*S.P.
6-18	15	18
18-20	15	18
20-22	15	18
16-20 Range	15	18
16-22 Range	15	18

SKINNED HAMS.

	Green.	*S.P.
10-12	15	16½
12-14	15	17
14-16	16½	18
16-18	16½	18
18-20	16½	18
20-22	14½	15½
22-24	13½	14½
24-26	13½	14½
26-30	13	13½
25 up, No. 2's inc.	12½ @ 13	13½

PIONICS.

	Green.	*S.P.
4-6	10½ @ 11	11½
6-8	10½ @ 11	11½
8-10	10½ @ 11	11
10-12	10½ @ 11	10½
12-14	10½ @ 11	10
8 up, No. 2's inc.	10½ @ 11	10
Short Shank ¼ c over.		

BELLIES.

(Square cut seedless.)

	Green.	*D.C.
6-8	14	14
8-10	13	14
10-12	13	14
12-14	13	14
14-16	13	14
16-18	13	14

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	11½	11½
16-18	10½ @ 11	10½
18-20	10½	10
20-25	10	10
25-30	9½	9½
30-35	9	8½
35-40	8½	8½
40-50	8½	8½

D. S. FAT BACKS.

6-8	5½ @ 5½
8-10	5½ @ 5½
10-12	5½ @ 5
12-14	7
14-16	8½
16-18	8½
18-20	8½
20-25	8½

OTHER D. S. MEATS.

Extra Short Clears.	35-45	8½n
Extra Short Ribs.	35-45	8½n
Regular Plates.	6-8	8
Clear Plates.	4-6	5½
Jowl Butts.		6½
Green Square Jowls.		8
Green Rough Jowls.		6½

LARD.

Prime Steam, cash.	7.00n
Prime Steam, loose.	7.00ax
Neutral in tierces.	9.00n
Raw Leaf.	7.00n

CANNED MEATS FOR DOMINICA

Canned meats and other canned goods shipped to the Dominican Republic must have stamped on the labels the date of canning and the maximum period during which the goods will be fit for consumption. This regulation was issued on August 18 and becomes effective in 120 days from time of issue. Stocks of canned goods on hand in the republic which do not bear the required label may not be sold thereafter.

MEAT IMPORTS AT NEW YORK

For week ended October 14, 1938:

Point of origin.	Commodity.	Amount, lbs.
Argentina—	Canned corned beef.	78,706
	Roast beef in tins.	77,472
	Salami.	2,756
Brazil—	Canned corned beef.	24,000
Canada—	Fresh chilled pork cuts.	7,735
	Fresh chilled pork livers.	60
	Smoked sausage.	968
	Smoked bacon.	5,945
Denmark—	Cooked sausage in tins.	6,131
	Cooked ham in tins.	29,917
	Meat paste in tins.	578
Germany—	Cooked ham in tins.	12,035
	Smoked ham.	1,694
	Smoked sausage.	2,750
Holland—	Cooked pork loins in tins.	2,376
	Cooked sausage in tins.	3,065
	Smoked ham.	2,722
Hungary—	Smoked bacon.	661
	Smoked sausage.	1,984
Irish Free State—	Smoked bacon.	4,077
	Smoked ham.	120
Italy—	Smoked sausage.	2,742
Lithuania—	Fresh frozen pork cuts.	40,501
Norway—	Meat balls in tins.	2,650
	Smoked mutton and beef sausage.	1,375
Poland—	Smoked bacon.	3,810
	Dry salt butts.	1,450
	Cooked ham in tins.	681,099
	Cooked pork butts in tins.	5,040
	Cooked pork loins in tins.	10,820
Uruguay—	Canned corned beef.	94,500
	Beef extract in tins.	57,456

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

	Week ended Oct. 15, 1938.	Week ended Oct. 16, 1937.	Nov. 1, 1937 to Oct. 15, 1938.
To	bbls.	bbls.	bbls.
United Kingdom.	100	100	100
Continental.	519	519	519
Total.	619	619	619

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
United Kingdom.	901	328	140,246
Continental.	86	...	3,536
West Indies.	9	...	599
R. N. A. Colonies.	65
Other Countries.	1	...	62
Total.	990	329	144,508

LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom.	3,367	1,289	128,109
Continental.	73	76	10,113
Stb. and Ctl. America.	92	154	3,507
West Indies.	106	235	7,701
R. N. A. Colonies.	16
Other Countries.	84
Total.	3,698	1,754	149,530

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York.	366	911
Boston.	3	15
New Orleans.	235
Montreal.	619	2,514
Halifax.	3	23
Total Week.	990	3,698
Previous Week.	2,249	2,159
2 weeks ago.	2,072	2,666
Cor. week 1937.	329	1,754

SUMMARY NOV. 1, 1937 TO OCT. 15, 1938.

	1937-1938.	1936-1937.
Pork, M lbs.	124	56
Bacon and Hams, M lbs.	144,508	97,801
Lard, M lbs.	149,530	100,800

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of October 15, 1938, totaled 911,180 lbs.; tallow, none; greases 217,200 lbs., stearine, none.

CHICAGO MID-MONTH STOCKS

Stocks of provisions at Chicago at the close of trading on October 14, 1938, with comparisons:

	Oct. 14, 1938.	Sept. 30, 1938.	Oct. 14, 1937.
P. S. lard ¹	1,553,255		
P. S. lard, made Jan. 1, '38 to Oct. 1, '38.	47,988,610		
P. S. lard, made Oct. 1, '37 to Jan. 1, '38.	4,828,996	60,048,080	33,581,428
P. S. lard ²	992,720		
Other kinds of lard.	3,581,353	3,375,477	4,744,273
D. S. Cl. bellies ³	708,040		1,187,053
D. S. Cl. bellies ⁴	4,305,791	5,623,102	4,104,291
D. S. rib bellies ⁵	39,250		106,067
D. S. rib bellies ⁶	1,053,622	1,207,444	390,409
Ex. Sh. Cl. sides ⁷		1,300	1,000

¹Made since October 1, 1938.

²Made previous to Oct. 1, 1938.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended Oct. 15, 1938, were:

	Week Oct. 15.	Previous Week.	Same Week '37.
Cured Meats, lbs.	16,634,000	17,925,000	15,675,000
Fresh Meats, lbs.	54,568,000	47,384,000	43,478,000
Lard, lbs.	5,634,000	4,624,000	6,974,000

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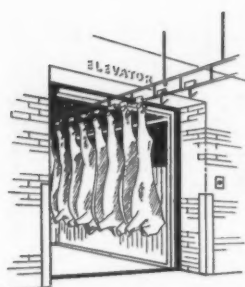
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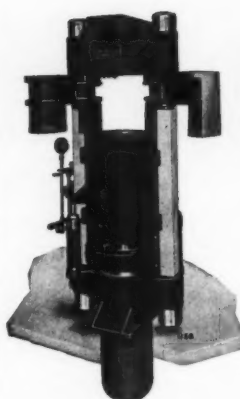
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FOOD-DRUG ACT HEARING

An informal public hearing to consider proposed regulations for enforcement of the new federal food, drug and cosmetic act has been announced by the Secretary of Agriculture for November 17 in Washington, D. C. Although meats and meat food products, as covered by meat inspection act regulations, are exempt from the new food and drug act, other products handled or manufactured by packers—such as dog foods, livestock feeds and all-vegetable shortenings—come under terms of this law.

While the act does not require holding of hearings on all regulations, the Department of Agriculture desires to have suggestions and constructive criticisms from consumers, interested industries and others before these regulations are finally issued. Those unable to attend public hearings are invited to submit their expressions by letter not later than November 24. Copies of proposed regulations may be obtained from the Food and Drug Administration.

GELATINE IMPORTS & EXPORTS

Edible gelatine imported into the United States during August, 1938, totaled 266,422 lbs., valued at \$123,126. Of this amount 67,455 lbs. came from Belgium, 63,547 lbs. from France, 64,774 lbs. from Netherlands and 65,940 lbs. from Canada.

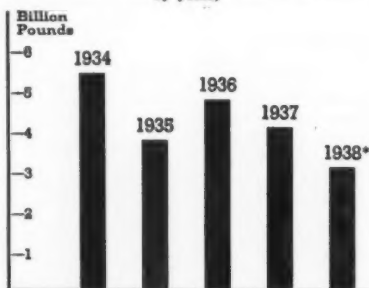
Gelatine exported totaled 26,467 lbs.

1937 DAIRY PRODUCTS OUTPUT

Combined production of all manufactured dairy products in 1937, in terms of milk equivalent, established a new high record, according to a recent report by the U. S. Department of Agriculture. Creamery butter production in 1937 totaled 1,623,771,000 lbs. against 1,629,407,000 lbs. in 1936. Cheese output in 1937 was 781,760,000 lbs. compared with 762,601,000 lbs. in 1936. A total of 2,507,691,000 lbs. of different types of condensed and evaporated milk was turned out in 1937 while production of dry or skim milk and other similar products of the dairy industry amounted to 536,935,000 lbs.

PORK PRODUCTION RISING

(Annual pork production under federal inspection by years)



*First 8 months only.

1938-39 FAT SUPPLY

Total available supply of all edible fats and oils, both vegetable and animal, for 1938-39 will not be much, if any, smaller than last year's large supply, according to a report by the U. S. Bureau of Agricultural Economics.

Domestic production of vegetable oils (excluding linseed oil) will be smaller in 1938-39 than last year. Crush of 1,300,000,000 to 1,400,000,000 lbs. of cottonseed oil is expected from the current crop compared with 1,966,000,000 lbs. last year. Production of around 300,000,000 lbs. of soybean oil is expected compared with 260,000,000 lbs. last year and there may be some increases in output of corn, peanut and other minor edible oils. The increases, however, and vegetable oil stocks of 300,000,000 lbs. over last year, will not be sufficient to balance the expected decrease in cotton oil production.

Supplies of imported coconut oil and palm oil are plentiful and prices are low.

Production of lard is expected to be 10 to 15 per cent larger for the year beginning October 1, 1938. Exports probably will increase somewhat, according to the bureau. Continuation of the large feed crops of 1937 and 1938 may result in an upward trend in hog and lard production in the next few years. Any increase in lard output is expected to result in some decrease in production and consumption of shortening.

TALLOW AND GREASES

WEEKLY MARKET REVIEW

TALLOW.—The tallow market at New York was steady during the past week in quiet trade. Turnover was estimated at about 250,000 lbs. and extra sold at 5½¢, delivered, or unchanged from the previous week. While offerings were not pressing, some consumers displayed a tendency to back away slightly from the current market. There were intimations that one of the larger consumers' ideas were around 5¼¢, delivered. Producers were in a fairly comfortable position and not pressing offerings, but were disposed to go slow pending developments. Offerings were not large.

At New York, special was quoted at 5@5½¢; extra, 5½¢, delivered, and edible, 6½@6¼¢.

Foreign tallow offerings at New York were reduced ¼ to ½¢ per pound this week, but were still out of line with the domestic market. South American No. 1 was quoted at 4½@4¼¢; No. 2, 4¼@4½¢, and edible, 4¼@5¢, all c.i.f.

Tallow futures at New York were dull and a shade lower. December traded at 5.40.

There was no London tallow auction this week. At Liverpool, Argentine good tallow, October-November shipment, was unchanged at 21s 9d. Australian good mixed, October-November, was unchanged at 18s 6d.

Tallow market at Chicago turned dull this week; buying interest was limited and most grades were a little lower. Market was steady last weekend with edible selling at 6¼¢, f.o.b. shipping point, and special, 5½¢, Chicago; round lot prime packers moved at 5½¢, Chicago, and renderers' was available at ½¢ less. Soapers were bidding 5½¢ for prime early this week. Tank fancy sold Monday at 5½¢, Chicago. Buyers were not bidding for tallow. Couple tanks edible were traded Wednesday from different directions at 6¢, f.o.b. shipping point; prime was reported salable at 5½¢, Chicago and Cincinnati. Thursday's market was about steady with edible selling at 6¢, f.o.b. shipping point. There were scattered sales of prime at 5½¢, Chicago and Cincinnati, and 5¼¢, River point. Chicago quotations, loose basis, on Thursday:

Edible tallow	@6
Fancy tallow	@5½
Prime packers	5½@5¼
Special tallow	@5½
No. 1 tallow	@4½

STEARINE.—The market was quiet and steady at New York. The last business in oleo was at 7¢, or unchanged from the previous week.

The Chicago market was quiet and steady with prime oleo quoted at 6¼@7¢.

OLEO OIL.—The market was rather

quiet but steady and unchanged at New York. Extra was quoted at 9¼@10¢; prime, 9¼@9½¢; lower grades, 9@9¼¢.

The market at Chicago was quiet and steady. Extra was unchanged at 9½¢ and prime oleo was quoted at 9¢.

(See page 37 for later markets.)

LARD OIL.—Quiet trade but unchanged prices prevailed at New York. No. 1 was quoted at 8¼¢; No. 2, 8½¢; extra, 9½¢; extra No. 1, 9¢; extra winter strained, 9¼¢; prime edible, 11½¢, and inedible, 9¼¢.

NEATSFOOT OIL.—The market was steady and unchanged at New York. Cold test was quoted at 15¼¢; extra, 9¼¢; extra No. 1, 9¢; pure, 11¼¢, and prime, 9½¢.

GREASES.—A quiet market at steady prices was noted in greases at New York this week. Yellow and house traded at 4¼¢, or unchanged from the previous week. Soaper demand was not active but made its appearance at times. Producers were not pressing offerings but were willing to trade at going levels pending developments. There was nothing particularly new in the grease situation. The weakness in lard attracted some attention throughout the week.

At New York, yellow and house was quoted at 4¼¢; brown, 4½¢, and choice white, 5½¢.

Grease sales were few and scattered this week and Chicago prices were about unchanged. Several tanks white grease sold last weekend at 5½¢, Cincinnati. Drum yellow moved Monday at 4¼¢, Chicago, and drum brown sold at 4¢, Chicago. There were bids of 5¼¢, Chicago, for white grease on Tuesday; good yellow sold at 4¼¢, Chicago. Yellow grease passed Wednesday at 4¼¢, Mid-east point, and 4½¢, Chicago, was bid for brown in drums. White grease offerings were moderate but white sold at 5½¢, Chicago, on Thursday and some was held higher. Quotations on Thursday were:

Choice white grease	5½@5¼
A-white grease	5½@5¼
B-white grease	4½@5
Yellow grease, 10-15 f.f.a.	4½@4¼
Yellow grease, 15-20 f.f.a.	@4½
Brown grease	4¼@4¼

MAKING SHORTENING

What products enter into the manufacture of shortening? What proportion of each is used? "PORK PACKING," a test book for the meat packer, published by The National Provisioner, gives this information and many more facts on shortening manufacture.

BY-PRODUCTS MARKETS

Chicago, Oct. 20, 1938.

By-products markets quiet with prices of most product showing little strength.

Blood.

Blood market quiet and prices weaker.

	Unit	Ammonia.
Unground	\$2.85@2.90

Digester Feed Tankage Materials.

Feeding tankage market continues slightly weaker on limited volume of trading.

Unground, 11 to 12% ammonia	\$2.75 @ 10c
Unground, 6 to 10%, choice quality	2.85@3.00 @ 10c
Liquid stick	@1.75

Packinghouse Feeds.

Demand continues fair for packinghouse feeds with no change in quoted prices.

	Carlots,	Per ton.
Digester tankage meat meal, 60%...	@47.50
Meat and bone scraps, 50%.....	@42.50
Raw bone-meal	@35.00
Special steam bone-meal	@37.50

Bone Meals (Fertilizer Grades).

Outlet fair for bone meal at quoted prices.

	Per ton.
Steam, ground, 3 & 50.....	\$24.00@25.00
Steam ground, 2 & 26.....	21.00@22.00

Fertilizer Materials.

Market for fertilizer materials was quiet this week.

	Per ton.
High grd. tankage, ground,
10@11% am.\$2.50@2.65
Bone tankage, ungrd., per ton18.00@20.00
Hoof meal2.50@2.65

Dry Rendered Tankage.

Crackling market quiet with offerings fair and buying interest limited.

Hard pressed and expeller unground,	per unit protein.....	57½ @ .60
Soft prod. pork, ac. grease & quality, ton		@40.00
Soft prod. beef, ac. grease & quality, ton		@30.00

Gelatine and Glue Stocks.

Gluestock market quiet.

	Per ton.
Calf trimmings\$18.00@20.00
Sinews, pizzles18.00@20.00
Cattle jaws, skulls and knuckles22.00@23.00
Hide trimmings@12.00
Pig skin scraps and trim, per lb., l.c.l.3½ @ 4c

Horns, Bones and Hoofs.

Horns, bones and hoofs salable at quoted prices.

	Per ton.
Horns, according to grade.....	\$35.00@60.00
Cattle hoofs, house run.....	28.00@30.00
Junk bones16.00@18.00
(Note—foregoing prices are for mixed carloads of unsorted materials.)	

Animal Hair.

Hair market unchanged at quoted prices.

Winter coil dried, per ton.....	\$50.00@60.00
Summer coil dried, per ton.....	25.00@27.50

Winter processed black, lb.	8c@	9c
Winter processed gray, lb.	7c@	8c
Cattle switches	1 1/2c@	2c

SEPTEMBER MARGARINE TAX

Taxes paid on oleomargarine during September, 1938 and 1937, as reported by the Bureau of Internal Revenue:

	1938.	1937.
Excise taxes	\$ 93,429.92	\$ 93,873.50
Special taxes	28,022.59	34,278.41
Total	\$121,512.31	\$128,151.91

Quantity of product on which tax was paid during September, 1938 totaled 35,098 lbs. of colored margarine and 35,964,208 lbs. of uncolored; during the same month a year ago, tax was paid on 47,830 lbs. of colored and 35,540,200 lbs. of uncolored margarine.

FOREIGN OILS EXCISE TAXES

Federal excise taxes on foreign oils amounted to \$27,470,030.40 for the fiscal year ended June 30, 1938, according to the annual report of the U. S. Bureau of Internal Revenue. Taxes collected on coconut oil from the Philippines (at 3 cents per pound) amounted to \$14,203,377.67; a total of \$9,096,386.64 was paid on imported palm oil (3 cents per pound) and \$3,696,771.20 on palm kernel oil. Combinations of palm, coconut, sesame and palm kernel oils yielded only a small portion of the total revenue as did coconut oil from other than U. S. possessions or the Philippines.

HULL OIL MARKETS

Hull, England, Oct. 19, 1938.—Refined cotton oil, 21s. Egyptian crude, 18s.

COTTONSEED PRODUCTS PRODUCED AND CONSUMED

As reported for the two months ended September 30, 1938 and 1937:

COTTONSEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to Sept. 30, 1938.	1937.	Aug. 1 to Sept. 30, 1938.	1937.	1938.	1937.
United States	1,535,359	1,928,545	799,189	979,107	1,068,788	991,832
Alabama	111,832	138,210	72,707	87,652	51,086	50,839
Arkansas	181,852	185,157	79,879	77,579	124,195	107,962
Georgia	111,819	197,275	62,612	124,804	44,901	74,799
Louisiana	104,846	136,042	47,931	64,117	62,797	72,129
Mississippi	295,263	325,000	124,901	136,108	212,160	197,177
North Carolina	18,186	52,005	19,306	23,234	6,625	29,182
Oklahoma	48,595	56,733	10,950	30,057	41,306	27,178
South Carolina	41,751	57,962	33,726	36,768	9,577	21,844
Tennessee	129,489	94,289	48,447	44,882	93,652	49,820
Texas	436,842	639,012	232,547	326,176	386,368	335,708
All other states	55,494	46,869	46,174	27,730	39,021	25,194

*Includes seed destroyed at mills but not 837,118 tons and 42,394 tons on hand Aug. 1 nor 9,264 tons and 22,330 tons reshipped for 1938 and 1937 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

	Season.	On hand August 1.	Produced*		Shipped out		On hand Sept. 30.
			Aug. 1 to Sept. 30.	1937.	Aug. 1 to Sept. 30.	1937.	
Crude oil	1938-39	*33,833,717	246,234,617	187,184,990	284,265,534	111,707,846	
(pounds)	1937-38	11,141,266	207,237	228,108,818	194,697	108,122,429	
Refined oil	1938-39	*487,927,952	*146,348,531	139,381,707	139,381,707	139,381,707	
(pounds)	1937-38	441,052,343	160,311,426	312,012,181	312,012,181	312,012,181	
Cake and meal	1938-39	214,611	356,274	311,226	259,659	259,659	
(tons)	1937-38	41,952	425,434	363,483	108,563	108,563	
Hulls	1938-39	133,153	297,237	194,697	145,713	145,713	
(tons)	1937-38	43,422	259,742	219,058	97,568	97,568	
Linters	1938-39	487,464	183,915	175,415	465,964	465,964	
(running bales)	1937-38	61,547	219,244	111,418	169,873	169,873	
Hull fiber	1938-39	30,534	7,296	4,161	35,669	35,669	
(500-lb. bales)	1937-38	1,828	9,786	1,943	9,671	9,671	
Grabbots, motes, etc.	1938-39	36,592	8,612	11,538	33,666	33,666	
(500-lb. bales)	1937-38	7,379	10,479	4,310	13,548	13,548	

*Includes 11,339,523 and 17,440,115 pounds held by refining and manufacturing establishments and 12,855,229 and 25,579,130 pounds in transit to refiners and consumers August 1, 1938 and Sept. 30, 1938 respectively.

*Includes 5,199,739 and 2,323,721 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,696,711 and 4,014,673 pounds in transit to manufacturers of shortening, oleomargarine, soap, etc., August 1, 1938 and Sept. 30, 1938 respectively.

**Produced from 159,698,049 pounds of crude oil.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, October 20, 1938.

Several cars of ground dried blood sold at \$2.85 and \$2.90 per unit of ammonia f.o.b. New York, and there is not more than one car for sale at present which is held at \$3.00 per unit f.o.b.

Unground feeding tankage is held at \$2.85 and 10c, f.o.b. local shipping points, but outside productions are offered at slightly lower prices.

Dry rendered tankage is off considerably in price, with a limited amount of trading being done.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, Oct. 1938 to June, 1939, inclusive	\$27.50@28.00
Blood, dried, 16% per unit	@ 3.00
Unground fish scrap, dried, 11 1/4% ammonia, 15% B. P. L., f.o.b. fish factory, if & when made	nominal
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot	@44.00
Nov.-Dec. shipments	@44.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories	2.75 & 50c
Soda nitrate, per net ton: bulk, Oct. 1938 to June 1939 inclusive, ex vessel Atlantic and Gulf ports	@27.00
In 200-lb. bags	@28.30
In 100-lb. bags	@29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk	2.85 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	2.85 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@22.00
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, c.i.f.	@28.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 8.00
Dry Rendered Tankage.	
50% unground	@62 1/2c
60% unground	@65c

TALLOW FUTURE TRADING

MONDAY, OCTOBER 17, 1938.

	High.	Low.	Close.
October	5.15@5.35		
November	5.15@5.35		
December	5.25@5.40		
January	5.35@5.50		
March	5.50@5.65		

TUESDAY, OCTOBER 18, 1938.

October	5.15b
November	5.20b
December	5.30b
February	5.50
March	5.55b

WEDNESDAY, OCTOBER 19, 1938.

October	5.15@5.35
November	5.15@5.35
December	5.20@5.35
January	5.25@5.45
February	5.30@5.50
March	5.35@5.50

THURSDAY, OCTOBER 20, 1938.

October	5.15@5.35
December	5.25@5.35
January	5.35@5.50
March	5.45@5.55

FRIDAY, OCTOBER 21, 1938.

October	5.20@5.40
December	5.25@5.40

FAT MARKETS IN FRANCE

(Special Report to The National Provisioner from Emmanuel Weidling & A. Bloch, 12 Rue Lamartine, Paris.)

Paris, September 30, 1938

LARD: Market very firm. Choicest grades of refined pure lard in boxes of 25 kilos (56 lbs.) net weight are quoted 750 to 800 francs per 100 kilos.

TALLOW: Market unchanged. During this month of political crisis, practically no business was done. It is too early to see what will be the influence of the happy evolution of the situation on the market tallow. Paris actual official quotation for acid melted tallow is 280 francs per 100 kilos, naked, against 282.50 at end of August. Fine toilet soap-making tallow is at 320 and edible grades at 340 per 100 kilos, naked.

VEGETABLE OILS: Prices rose gradually during course of September. Soapmaking groundnut oil is quoted at 415 per 100 kilos, naked, against 392.50 at the end of August. Edible grades 510 to 540 francs per 100 kilos, naked. Copra oil 315 francs per 100 kilos naked.

COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For one month ended August 31:

	1938.	1937.
Exports:		
Oil, crude, lbs.	80,152	42,249
Oil, refined, lbs.	238,107	137,443
Cake and meal, tons	1,727	135
Linters, running bales	14,740	24,779
Imports:		
Oil, crude, lbs.	none	none
Oil, refined, lbs.	*7,929,788	11,494,182
Cake and meal, tons	550	550
Linters, bales	530	1,120

*Amounts for September not included above are 6,802,753 pounds refined "entered direct for consumption," 1,518,435 refined, "withdrawn from warehouse for consumption," and 4,341,524 refined, "entered direct into warehouse."

VEGETABLE OILS

WEEKLY MARKET REVIEW

TREND of the cottonseed oil futures market at New York was downward during the past week. Trade was active and the distant months went to new lows for the season. Selling was concentrated in the March and May deliveries, coming through several large commission houses, and finally brought about scattered liquidation and some selling on stop loss orders.

There was general scattered demand on a scale downward and the offtake was huge; the market failed to develop any rallying power, however. Lard moved into new low ground for the season and was a depressing factor. Some liquidation of crude oil materialized on the dips, but mills were credited with buying futures on a large scale.

There was feeling around the ring that a good part of the selling was in connection with some other commodity. A belief existed that part of the selling was for a prominent New York stock and commodity operator, and presumably was against purchases of lard. However, there was nothing within cottonseed oil itself to maintain values other than relative steadiness in seed and crude oil in the South. Cash oil demand continued slow and lard and some other oils were relatively cheap.

Shortening Price Cut

Shortening prices at New York were lowered $\frac{1}{2}$ c per pound to $\frac{9}{16}$ c in carlots; cash oil prices were reduced $\frac{1}{4}$ c. This was interpreted as confirming the belief that relative cheapness of competing products was interfering with shortening distribution. Cash interests pointed out that the reduction in prices was in line with the decline in crude oil and in futures from recent levels.

Several hundred tanks of crude oil changed hands in the Southeast and Valley and a moderate selling movement was reported in Texas. Southeast and Valley crude eased to 6½c but trading at that level was said to have been rather limited. The Texas market sagged to a basis of 6.20 to 6.25c. Seed in Texas was off \$1 from the recent levels at \$22 per ton, while in the Southeast seed was reported to have dropped \$2 per ton from recent levels of \$25 per ton.

Loose lard at Chicago dropped to under 7c and crude soy bean oil sold as low as 4½c.

September consumption of cottonseed oil at 261,879 bbls. against 408,217 bbls. in September last year was distinctly disappointing and created fear that October distribution would also run much under the disappearance of nearly 500,000 bbls. in October, 1937. Consumption of cottonseed oil for the first two months of the season totaled

589,000 bbls. against 723,000 bbls. the same time last season. Visible supply on October 1 was 2,014,000 bbls. compared with 1,740,000 bbls. the same time a year ago.

Cash oil handlers still insist that there is a big potential demand for cottonseed oil in consuming channels, but the trade is very apprehensive as a whole, in spite of the seed holding movement in the South and the fact that crude oil is unprofitable at current seed levels. Much stress was laid on the fact that arrivals of seed at the mills the first two months of the season totaled 1,535,000 tons against 1,929,000 tons the same time last season. It was inferred that the crop percentage marketed to date compared favorably with 1937.

COCONUT OIL.—Demand was slow and the market about steady at New York at 3½¢ to 3¾¢. Oil was quoted at 2¼¢ on the Pacific Coast.

CORN OIL.—The market was quiet and more or less nominal at New York at around 6½¢ to 7c.

SOYBEAN OIL.—Small sales were reported at 4¼¢ to 4½¢; mills subsequently were holding for 5c.

PALM OIL.—Demand was slow at New York but the market was nominally steady. Nigre was quoted at 2.55c and Sumatra at 2¼c. This oil is regarded as too high from a competitive standpoint.

PALM KERNEL OIL.—The market was quiet and easy at New York at 3¼c. There was a possibility of shading that figure on bids.

OLIVE OIL FOOTS.—The market

was quiet but steady at New York at 6½¢ in tanks.

PEANUT OIL.—Crude was quoted at 6¼¢ nominal.

COTTONSEED OIL.—Valley crude was quoted Wednesday at 6¼¢ bid; Southeast, 6½¢ bid; Texas, 6½¢ to 6¾¢ nominal at common points, Dallas, 6¼¢ nominal.

Market transactions at New York:

Friday, October 14, 1938

	Sales.	Range—		Closing—	
		High.	Low.	Bid.	Asked.
Oct.	13	768	752	756 a	57tr
Nov.				755 a	nom
Dec.	72	771	760	763 a	trad
Jan.	31	772	761	766 a	trad
Feb.				765 a	nom
Mar.	176	781	760	775 a	trad
April.				775 a	nom
May	170	788	776	779 a	78tr

Saturday, October 15, 1938

Oct.	10	757	745	750 a	57tr
Nov.				750 a	nom
Dec.	34	768	764	765 a	767
Jan.	18	772	768	769 a	trad
Feb.				770 a	nom
Mar.	62	782	775	776 a	77tr
April.				777 a	nom
May	39	786	781	783 a	trad

Monday, October 17, 1938

Nov.				740 a	nom
Dec.	23	764	753	753 a	trad
Jan.	8	768	757	755 a	758
Feb.				755 a	nom
Mar.	134	777	763	764 a	trad
April.				764 a	nom
May	93	782	770	772 a	trad
June				772 a	nom

Tuesday, October 18, 1938

Nov.				740 a	nom
Dec.	41	755	747	752 a	trad
Jan.	25	755	750	755 a	54tr
Feb.				754 a	nom
Mar.	145	764	755	760 a	61tr
April.				760 a	nom
May	166	771	765	770 a	771
June				770 a	nom

Wednesday, October 19, 1938

Nov.				740 a	nom
Dec.	22	757	754	757 a	trad
Jan.	16	758	754	758 a	759
Feb.				758 a	nom
Mar.	43	766	762	766 a	768
April.				766 a	nom
May	76	775	771	775 a	trad
June				774 a	nom

Thursday, October 20, 1938

Dec.		764	557	762 a	764
Jan.		764	763	765 a	766
Mar.		773	765	772 a	nom
May		782	774	781 a	nom

Sales, 205 contracts.

(See page 37 for later markets.)

SOUTHERN MARKETS

New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., October 20, 1938. Cotton oil futures were only down ten to twenty points for week, with crude remaining steady at 6½c lb., asked, for scattered lots after fairly liberal sales of Valley at that price. Bleachable and black grease, steady. There are no indications of cheaper seed or free selling of crude. Unusually fast maturity of crop has led to regular selling of seed on advancing markets without pressure at any time. Big reduction in movement expected soon.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, October 20, 1938.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipment, \$22.00. Basis prime cottonseed oil 6¼c trading.

HIDES AND SKINS

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Steady prices were paid this week for about 85,000 packer hides of Sept.-Oct. take-off, running well to the latter month in some instances, with light native cows and branded cows accounting for almost two-thirds of the total movement; all other descriptions except bulls were involved in a moderate way. In addition, about 22,000 more hides moved at the close of last week, following the sales previously reported last Friday, bringing the total for last week to around 125,000 hides.

Steers in general are fairly well sold up and further business being declined at steady money. Cow descriptions are available in a moderate way at the going prices. Bulls are held usually at a cent advance. The accumulation of old winter heavy cows appears to be well cleaned up. Outside packers are also well sold up on the old hides and the market appears to be in a firm statistical position.

Interest late this week centered in the annual meeting of the Tanners' Council, being held in Chicago on Thursday and Friday, with a good attendance reported.

Sales of 2,000 Sept.-Oct. native steers were reported this week, and 1,000 more late last week, all at 14c; very few on hand except current kill. About 4,000 extreme light native steers sold at 13½c, and a few available at this figure.

Total of 9,000 butt branded steers moved at 13½c, and 1,000 Colorados at 13c. One car heavy Texas steers sold at 13½c; 1,200 light Texas steers sold at 12½c, and 1,100 more late last week same basis; 1,100 extreme light Texas steers moved at 12½c. Further orders in market for Colorados and heavy Texas steers, with none available.

One packer sold 8,000 current salting heavy native cows at 13c; more available. Total of 23,900 light native cows moved at 13c, and 20,000 more at close of last week same basis. Total sales of 32,700 branded cows were reported this week at 12½c. Less desirable northern point light cows and some branded cows still available.

Bulls have been somewhat draggy but are generally held at 9½c, some quoting 9@9½c nom. for native bulls, with brands 1c less.

LATER: Further sales steady basis: 1,000 Sept.-Oct. Colorados at 13c; 1,000 light Texas steers 12½c; 10,000 Sept.-Oct. light native cows 13c; 14,000 Aug. to Oct. branded cows 12½c and 3,000 Mar.-Apr.-May at a cent less; 2,000 Sept.-Oct. native bulls 9c.

OUTSIDE SMALL PACKER HIDES.—Sales of outside small packer all-weight natives were reported again

this week at 11½c, selected, Chgo. freight basis, and this appears to be tanners' ideas at present for good lots, with brands ½c less. Some offerings held at 11½@12c, with no pressure to sell in the face of the present firm situation in all markets.

PACIFIC COAST.—As previously reported, two packers sold Sept. hides in the Pacific Coast market late last week at 11½c for steers and 11c for cows, flat, f.o.b. Los Angeles.

FOREIGN WET SALTED HIDES.—Trade was apparently light in standard steers in the South American market, following the good movement of past couple weeks, and holdings moderate. Sales of 4,000 LaBlancas and 4,500 Smithfield steers to the States were reported early this week at 85 pesos, equal to 13½c, c.i.f. New York, due to the advancing foreign exchange rate. Last sale previous week was at 85 pesos, figuring then equal to 13½c. **LATER:** 4,000 LaBlancas sold to Europe at 88½ pesos.

COUNTRY HIDES.—Holdings of country hides appear to be rather light as we go into the season of heavier country kill, and there is no pressure to sell hides; strong prices are asked, usually a little above buyers' paying limits. Untrimmed all-weights quoted 8½@9c, selected, del'd Chgo., with top believed to have been paid for good light average lots. Heavy steers and cows 8½c, flat, asked. Buff weights last sold at 9½c, trimmed, and difficult to find lower offerings. Trimmed extremes sold at 11c and offerings generally held this basis. Bulls held around 7c, flat. All-weight branded hides listed 7½@8c flat.

CALFSKINS.—Packers have moved the greater part of their Sept. heavy calfskins 9½/15 lb. at 20½c for north-erns and 21c for Detroit, Cleveland and Evansville heavies, with some River point heavies at 19½c, and all-weight southern at 15c. Production was rather small on the light end under 9½ lb. and 19½c is asked, with some more River point heavies still available.

Trading on a fair scale is awaited to establish the market on city calfskins. One collector moved a small part-car lot of Buffalo 8/10 lb. calf at 16c, and this figure is asked; the 10/15 lb. are offered at 18c, with bids of 17½c declined. On this basis, outside cities, 8/15 lb., are quoted around 15½@16c nom.; straight countries 11½@12c flat. Chicago city light calf and deacons quoted around \$1.05 nom.

KIPSKINS.—At the close of last week, one packer sold Sept. production of 10,000 kipskins at steady prices of 17c for northern natives and 16c for northern over-weights, southern a cent

less, and branded kips 14½c. Another packer booked natives and over-weights, cleaning up most of Sept. kipskins.

Trading still awaited on Chgo. city kipskins, with 15c asked and no bids reported; some quote around 14@14½c nom. pending trading. Outside city kipskins around 13½@14c nom.; straight countries around 11c nom.

Packers moved their Sept. production of regular slunks previous week at the advanced price of 80c and well sold up.

HORSEHIDES.—A little more activity is apparent in horsehides, with slightly better prices paid. Good city renderers, with manes and tails, sold up to \$3.25, selected, f.o.b. nearby points; ordinary trimmed renderers quoted \$2.80@2.90, del'd Chgo.; mixed city and country lots \$2.50@2.65, Chgo.

SHEEPSKINS.—Dry pelts quoted 14½@15c nom., del'd Chgo., for full wools. Light offerings of packer shearlings continue to find a fairly good demand and higher prices reported in one direction this week. Market quoted generally 65@70c for No. 1's, 42½@45c for No. 2's, and 22½@25c for No. 3's. One packer a car early at 70c for No. 1's and 45c for No. 2's, and later a straight car No. 3's at 25c. Better inquiry reported for pickled skins and some houses report \$4.50 per doz. packer lamb obtainable, with up to \$5.00 asked. Packer wool pelts quoted \$1.47½@1.52½ per cwt. live lamb, reported paid for Oct. lambs of outside production.

New York

PACKER HIDES.—A New York packer sold a car Sept. native steers early this week at 14c, and a car New England Sept. natives also sold at 14c. Butt brands quotable 13½c nom., with Colorados 13c nom. Market fairly well sold up to end of Sept. except for car or so of brands.

CALFSKINS.—Packer 4-5 calfskins are quoted nominally around \$1.35, with 5-7's around \$1.65. Fair quantity of heavier packer skins sold at \$2.00 for the 7-9's, \$2.85 for 9-12's, \$3.10 for 12/17 veal kips and \$2.75 for 2,000 of 12/17 buttermilks, and \$3.70 for 17 lb. up kips. Collectors are credited with sales slightly above their last trading prices; no details available but prices thought to be at usual differentials under packer skins.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Oct. 15, 1938, were 4,338,000 lbs.; previous week, 4,702,000 lbs.; same week last year, 4,082,000 lbs.; from January 1 to Oct. 15 this year, 183,825,000 lbs.; for the same period one year ago, 194,869,000 lbs.

Shipments of hides from Chicago for the week ended Oct. 15, 1938, were 6,105,000 lbs.; previous week, 5,208,000 lbs.; same week last year, 3,700,000 lbs.; from Jan. 1 to Oct. 15, 1938, 180,947,000 lbs.; 1937 period, 202,758,000 lbs.

N. Y. HIDE FUTURE MARKETS

Saturday, Oct. 15, 1938.—Old contracts: Dec. 12.63@12.64; Mar. 12.96@13.00; June 13.20 n; sales 29 lots. Closing 15@18 higher.

New: Dec. 13.39@13.42; Mar. 13.77@13.78; June 14.12 n; Sept. 14.37 n; sales 79 lots. Closing 17@27 higher.

Monday, Oct. 17, 1938.—Old contracts: Dec. 12.45@12.50; Mar. 12.75; June 13.00 b; sales 93 lots. Closing 18@21 lower.

New: Dec. 13.20; Mar. 13.59; June 13.92 n; Sept. 14.17 n; sales 191 lots.

Tuesday, Oct. 18, 1938.—Old contracts: Dec. 12.65; Mar. 12.92@12.98; June 13.17 n; sales 87 lots. Closing 17@20 higher.

New: Dec. 13.38; Mar. 13.76; June 14.06@14.10; Sept. 14.35 n; sales 192 lots. Closing 14@18 higher.

Wednesday, Oct. 19, 1938.—Old contracts: Dec. 12.49; Mar. 12.80; June 13.05; sales 56 lots.

New: Dec. 13.27 n; Mar. 13.64@13.65; June 13.99; Sept. 14.24 n; sales 155 lots. Closing 7@12 lower.

Thursday, Oct. 20, 1938.—Old contracts: Dec. 12.55@12.60; Mar. 12.87; June 13.12 n; Sept. 13.30 n; sales 25 lots. Closing 6@7 higher.

New: Dec. 13.25@13.30; Mar. 13.62@13.66; June 13.92@14.00; Sept. 14.17 n; sales 88 lots. Closing 2@7 lower.

Friday, Oct. 21, 1938.—Old contracts: Dec. 12.72; Mar. 13.03 n; June 13.26 n; Sept. 13.46 n; sales 42 lots. Closing 14@17 higher.

New: Dec. 13.47; Mar. 13.85@13.86; June 14.22; September, 1939, 14.47 n; sales 163 lots. Closing 22@30 higher.

CHICAGO HIDE FUTURES

Saturday, Oct. 15, 1938.—Close: Dec. 13.35 n; Mar. 13.55 b; June 13.50 n; no sales. Closing unchanged to 10 higher.

Monday, Oct. 17, 1938.—Close: Dec. 13.35; Mar. 13.55 n; June 13.50 n; sales 3 lots; closing unchanged.

Tuesday, Oct. 18, 1938.—Close: Dec. 13.20; Mar. 13.65 b; June 13.50 n; sales 2 lots. Closing 15 lower to 10 higher.

Wednesday, Oct. 19, 1938.—Close: Dec. 13.30 b; Mar. 13.60 ax; June 13.60 b; no sales. Closing 10 higher to 5 lower.

Thursday, Oct. 20, 1938.—Close: Dec. 13.30 n; Mar. 13.60 n; June 13.60 n; no sales. Closing unchanged.

Friday, Oct. 21, 1938.—Close: Dec. 13.40 b; Mar. 13.80 n; June 13.60 n; 5 sales. Closing unchanged to 20 higher.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended October 21, 1938, totaled 1,233,106 lbs. lard and 468,000 lbs. bacon.

Week Ending October 22, 1938

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were firmer latter part of week with lighter offerings, scattered buying, covering on much smaller hog arrivals at Western packing points the past few days, and reports of further export business. Rumors that in Anglo-American trade treaty lard duty in England will be lowered from 10 to 5 per cent aided.

Cottonseed Oil

Cotton oil was quieter and steadier with lack of pressure from South, better tone in lard and other commodities and some covering. Distant months rallied about 20 points from season's lows. Cash trade was slow; Southeast and Valley crude were quoted 6½¢ and 6¼¢ bid.

Quotations on bleachable cottonseed oil at close of market on Friday were Dec. 7.68@7.70; Jan. 1939, 7.70; March 7.80; May 7.88. Sales 146 lots. Closing firm.

Tallow

Extra tallow quoted at 5¼¢ lb., f.o.b.

Stearine

Stearine, 7c lb.

Friday's Lard Markets

New York, October 21, 1938.—Prices are for export. Lard, prime western, \$7.90@8.00; middle western, \$7.90@8.00; city, 7½¢; refined continent, 8½¢; South America, 8½¢; Brazil kegs, 8½¢; shortening, 9¼¢ in carlots.

BRITISH PROVISION MARKETS

Liverpool, Oct. 21, 1938.—General provision market quiet; fair demand for hams; poor demand for lard.

Friday's prices were: Hams, American cut, 97s; Canadian hams (A.C.) 100s; short backs, unquoted; bellies, English, 72s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 83s; Canadian Cumberlands, 91s; spot lard, 46s.

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week ended Sept. 28:

	Sept. 28, 1938.	Sept. 21, 1938.	Sept. 20, 1937.
American green bellies...	\$14.37	\$14.49	Nominal
Danish Wiltshire sides...	21.08	21.26	\$23.65
Canadian green sides...	20.12	20.08	22.43
American short cut green hams...	20.49	20.22	24.25
American refined lard...	10.49	10.50	14.70

Watch Classified page for good men.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 21, 1938, with comparisons:

	Week ended Oct. 21.	Prev. week (Rev.)	Cor. week, 1937.
PACKER HIDES.			
Hvy. nat. str.	@14	@14	18 @19½
Hvy. Tex. str.	@13½	@13½	18 @19½
Hvy. butt brand'd str.	@13½	@13½	18 @19½
Hvy. Col. str.	@13	@13	17½ @19
Ex-light Tex. str.	@12½	@12½	15 @16½
Brand'd cows.	@12½	@12½	15 @16½
Hvy. nat. cows	@13	@13	16½ @18
Lt. nat. cows	@13	@13	15 @17
Nat. bulls .. 9	@ 9½n	@ 9n	11½ @13½
Brand'd bulls .. 8	@ 8½n	@ 8n	10½ @12½
Calfskins .. 19½	@20½	@20½	20 @22
Kips, nat.	@17	@16	@17
Kips, ov-wt.	@16	@16	@17
Kips, brand'd.	@14½	@14	@15½
Slunks, reg.	@80	@80	@1.00n
Slunks, hrla.	@45	@45	40 @50

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	@11½	@11½	13 @14n
Branded	@11	@11	12½ @13½
Nat. bulls .. 8n	@ 7½	@ 7½	11 @11½
Brand'd bulls .. 7½n	@ 7	@ 7	10 @10½
Calfskins 16	@18ax	@18ax	@16½ax
Kips 14	@15n	@15n	@16ax
Slunks, reg.	@70n	@70n	80 @90n
Slunks, hrla.	@35n	@35n	35 @40n

COUNTRY HIDES.

Hvy. steers.	@ 8¼ax 8	@ 8¼	9½ @10
Hvy. cows ..	@ 8¼ax 8	@ 8¼	9½ @10
Butts ..	@ 9	@ 9	10½ @10½
Extremes ..	@11	@11	11½ @12½
Bulls ..	@ 7n	@ 7	8½ @9
Calfskins 11½	@12	@12	12½ @13
Kips ..	@11n	@11n	12 @12½
Horsehides .. 2.50	@3.25	2.50@3.15	3.25@4.25

SHEEPSKINS.

Pkr. lambs.			
Sm. pkr.			
Pkr. shearlgs. 65	@70	@65	@1.10
Dry pelts ... 14½	@15	13½ @14	18 @19n

DROUGHT HIDES OFFERED

Re-offering of the remaining drought hides on which bids were declined on Sept. 8 was announced this week when the Federal Surplus Commodities Corp., Washington, D. C., requested bids, to be opened at 11 a.m. November 3, on 107,668 cattle hides.

The offering consists of 50,069 No. 1 packer branded cows, and 20,418 No. 1 packer light native cows, in storage at Medina Cold Storage Co., Medina, N. Y. Bidders are invited to inspect the Medina hides on Oct. 27. Another lot consisting of 28,504 No. 1 and 8,677 No. 2 Pacific Coast small packer native and branded cows is stored with Middleport Cold Storage Co., Middleport, N. Y., with inspection date set for Oct. 28. Detailed specifications are set forth in Catalogue No. 22, identifying this offering.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to October 21, 1938: To the United Kingdom, 64,111 quarters; to the Continent, 27,228. Last week to the United Kingdom, 24,894 quarters; to the Continent, 60,457.

LIVE STOCK MARKETS

WEEKLY REVIEW

Increase in Cattle Feeding Expected

SOME increase in the number of cattle to be fed for market during the winter and spring of 1938-39 over the number fed a year earlier is probable, the Bureau of Agricultural Economics reports. Information available early in October, however, does not point to a very large increase, even though feed supplies are more plentiful than last year and prices of most feeds substantially lower. Reports from the leading feeding states early in October indicate that feeding in the Corn Belt states may be somewhat larger this year than last, but this increase may be partly offset by decreases in other areas, especially in the Western states.

Shipments of stocker and feeder cattle into the Corn Belt from stock yards markets during the three months, July through September, were a little larger this year than last. Shipments into the states East of the Mississippi river were smaller than last year, but larger than in any of the other 20 years of record. Shipments into the Corn Belt West of the Mississippi river were larger this year than last and the largest in four years. Most of this increase was in Minnesota, Iowa, and Missouri. The limited information as to shipments not going through stock yards points to little change from last year.

Market receipts of cattle since the middle of September have been much smaller than a year earlier and are expected to continue smaller during the next two months. Hence, if stocker and feeder shipments are to be larger this year than last during this period, a much larger proportion of the market supply will have to be bought for feeders than was bought for this purpose a year ago. So far shipments of feeder calves and of cows have been about 40 per cent under those of a year ago.

GOOD HOG PROSPECTS

Seasonal increase in hog marketings now in progress probably will continue during the next three months, reports the U. S. Bureau of Agricultural Economics. Slaughter supplies of hogs during the coming winter and spring seasons will be larger than a year earlier. And for the new marketing year, which began October 1, slaughter is expected to be larger than in any year since 1933-34. Consumer demand for hog products in the 1938-39 marketing year is likely to be somewhat stronger than in 1937-38.

ESSKAY BUYS SHOW CATTLE

At the recent Baltimore livestock show the Wm. Schludenberg-T. J. Kurdle Co. purchased what is said to be the largest percentage of show cattle ever bought in any livestock show by any packer. They bought the grand champions in every class—cattle, lambs, hogs, grand champion carload—in fact, Esskay purchased all the champions, plus two-thirds of all show cattle exhibited. It is the opinion of cattle experts and packers generally that this year's exhibits excelled all former exhibits in both quality and quantity of animals shown.

This action of Schludenberg-Kurdle typifies the cooperation extended to cattle producers in Maryland and surrounding states by Esskay since the inception of the Baltimore livestock show 10 years ago. It also indicates the fine type of beef now being produced in that part of the country and sold under the Esskay brand. These prize cattle have been dressed under U. S. government supervision in the Esskay plant, and will soon be ready for the consumer trade. They were shown to retailers during an open house which was held recently at the company's plant.

CHICAGO STEER PRICES

Price of fancy steers at Chicago during the week ended October 15, averaged \$12.12. This was 16c under the average of the previous week, \$5.68 under a year earlier and \$1.15 under the 3-year-average for the period. Good steers at an average of \$10.25 were 14c higher than the previous week, \$3.24 lower than a year earlier and 88c under the 3-year-average for the period. Plain steers at an average of \$6.44 were 6c under the previous week, 97c under a year earlier and 39c under the 3-year-average. Average price of all steers for the week was \$10.52; the week previous, \$10.41; a year ago \$13.22 and the 3-year-average \$10.06.

MEXICAN CATTLE EXPORT TAX

Cattle imports from Mexico have been large, totaling over 200,000 head during the first eight months of 1938. The United States has furnished a good outlet for cattle in the Northern provinces of that country but, effective August 9, the Mexican government imposed a tax of 12 per cent ad valorem on cattle exported. Already there was a tax of 40c per head on all cattle sold or removed from the state of Chihuahua and 30c for each head slaughtered. It is believed that this added tax will have a depressing effect on Mexican cattlemen and a possible influence on the export movement of Mexican cattle to the United States.

POST TENNESSEE YARDS

Stockyards of the Greeneville Livestock Co., Greeneville, Tenn., were posted during August, 1938, as coming under the jurisdiction of the packers and stockyards administration.



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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., October 20, 1938.—At 20 concentration points and 10 packing plants in Iowa and Minnesota lighter receipts and cooler temperatures stimulated the interior hog trade this week and prices for the first four days advanced mostly 10@20c; packing sows and heavy butchers were up the most, while light weight hogs in some sections were little more than strong, compared with last Saturday. Indications on Thursday were for continued light runs the remainder of the week. Closing sales on Thursday were as follows: good to choice 200-290-lb., \$7.20@7.50; bulk delivered at plants, \$7.35@7.50; few over 220-lb., \$7.55; 290-350-lb., \$7@7.35; 180-200-lb., \$7@7.35; 160-180-lb., \$6.10@7.20, some bids below. Inside quotations, good light-weight packing sows, \$6.80@7.05; few \$7.10; 350-425-lb. packers, \$6.50@6.80; 425-550-lb., \$6@6.55.

Receipts at the Corn Belt concentration points and meat plants for the week ended on October 20:

	This week.	Last week.
Friday, Oct. 14.....	18,900	18,500
Saturday, Oct. 15.....	19,600	19,400
Monday, Oct. 17.....	30,200	31,900
Tuesday, Oct. 18.....	20,800	22,900
Wednesday, Oct. 19.....	19,000	23,300
Thursday, Oct. 20.....	13,100	19,600

CANADIAN LIVESTOCK PRICES

STEERS.			
Top Prices	Week ended Oct. 19.	Last week.	Same week 1937.
Toronto.....	\$ 6.65	\$ 6.75	\$10.00
Montreal.....	6.25	6.50	9.25
Winnipeg.....	5.50	5.50	7.50
Calgary.....	5.50	5.75	6.00
Edmonton.....	5.00	5.00	5.50
Prince Albert.....	4.50	4.50	4.50
Moose Jaw.....	5.00	4.50	7.00
Saskatoon.....	4.75	4.50	6.00
Regina.....	4.50	5.00
VEAL CALVES.			
Toronto.....	\$10.50	\$10.50	\$10.50
Montreal.....	10.00	10.00	9.50
Winnipeg.....	7.50	7.50	7.00
Calgary.....	6.00	6.00	6.00
Edmonton.....	6.50	6.50	6.00
Prince Albert.....	5.50	6.00	5.00
Moose Jaw.....	6.00	6.00	5.50
Saskatoon.....	6.50	6.50	6.00
Regina.....	6.50	7.00
BACON HOGS.			
Toronto.....	\$ 8.35	\$ 9.65	\$ 9.35
Montreal.....	8.75	9.00	9.50
Winnipeg.....	8.35	8.60	8.50
Calgary.....	8.20	8.45	9.00
Edmonton.....	8.00	8.25	8.75
Prince Albert.....	8.00	8.40	8.75
Moose Jaw.....	8.10	8.45	8.60
Saskatoon.....	8.10	8.35	8.50
Regina.....	8.10	8.45
* Montreal and Winnipeg hogs sold on "fed and watered" basis. All others "off trucks."			
GOOD LAMBS.			
Toronto.....	\$ 8.00	\$ 8.00	\$ 8.00
Montreal.....	7.75	7.75	8.00
Winnipeg.....	6.50	6.50	6.75
Calgary.....	6.25	6.25	6.65
Edmonton.....	6.10	6.10	6.50
Prince Albert.....	5.50	5.75	6.00
Moose Jaw.....	6.00	6.00	6.25
Saskatoon.....	6.00	6.00	6.00
Regina.....	6.00	6.00

HOG KILL LARGER

Hog slaughter under federal inspection during the two weeks ended October 14, 1938, at eight large centers totaled 692,674 head. This was 185,100 head more than in like 1937 period.

Week Ending October 22, 1938

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, October 20, 1938, as reported by the U. S. Bureau of Agricultural Economics:

	CHICAGO.	NATL. STK. YDS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft & oily not quoted).					
BARROWS AND GILTS:					
Good-choice:					
140-180 lbs.....	\$ 7.25@ 7.45	\$ 7.50@ 7.65	\$ 7.00@ 7.30	\$ 7.00@ 7.30	\$ 7.35 only
180-180 lbs.....	7.35@ 7.60	7.50@ 7.65	7.25@ 7.50	7.20@ 7.50	7.35 only
180-200 lbs.....	7.50@ 7.75	7.50@ 7.70	7.40@ 7.75	7.35@ 7.65	7.35@ 7.45
200-220 lbs.....	7.60@ 7.85	7.60@ 7.75	7.50@ 7.75	7.45@ 7.70	7.45@ 7.55
220-250 lbs.....	7.70@ 7.85	7.65@ 7.75	7.50@ 7.70	7.50@ 7.70	7.45@ 7.55
250-290 lbs.....	7.70@ 7.85	7.60@ 7.70	7.50@ 7.70	7.50@ 7.65	7.55 only
290-350 lbs.....	7.55@ 7.80	7.50@ 7.70	7.40@ 7.65	7.45@ 7.65	7.30@ 7.55
Medium:					
140-180 lbs.....	6.85@ 7.35	6.75@ 7.10	7.15@ 7.25
180-180 lbs.....	7.00@ 7.50	7.00@ 7.25	6.85@ 7.30	7.15@ 7.25
180-200 lbs.....	7.10@ 7.60	7.15@ 7.40	7.15@ 7.50	7.15@ 7.25
PACKING SOWS:					
Good:					
275-350 lbs.....	7.15@ 7.45	7.10@ 7.35	7.00@ 7.35	7.10@ 7.35	6.95@ 7.25
350-425 lbs.....	7.00@ 7.25	6.85@ 7.25	7.00@ 7.25	6.85@ 7.25	6.90@ 7.10
425-550 lbs.....	6.85@ 7.10	6.50@ 6.80	6.70@ 7.15	6.50@ 7.10	6.75@ 6.90
Medium, 275-550 lbs.....	6.50@ 7.10	6.25@ 6.85	6.40@ 7.00	6.25@ 7.10	6.60@ 7.10
PIGS (Slaughter):					
Good-choice, 100-140 lbs.....					
.....	6.75@ 7.40	7.45@ 7.65	7.00@ 7.25
Medium, 100-140 lbs.....	6.25@ 7.25	7.00@ 7.50
Slaughter Cattle, Vealers, and Calves:					
STEERS, choice:					
750-900 lbs.....	10.00@11.50	9.75@11.25	10.00@11.25	9.75@11.25	9.75@11.25
900-1100 lbs.....	10.50@12.00	10.25@12.00	10.25@11.75	10.00@11.75	10.25@11.75
1100-1300 lbs.....	11.00@12.75	10.50@12.25	10.50@12.25	10.25@11.75	10.75@12.00
1300-1500 lbs.....	11.50@13.00	10.75@12.50	10.75@12.25	10.50@11.75	11.00@12.00
STEERS, good:					
750-900 lbs.....	8.25@10.50	8.25@10.25	8.00@10.25	8.00@10.00	8.25@10.25
900-1100 lbs.....	8.50@10.50	8.25@10.50	8.25@10.50	8.00@10.25	8.50@10.75
1100-1300 lbs.....	8.75@11.00	8.75@10.75	8.50@10.50	8.25@10.25	8.50@10.75
1300-1500 lbs.....	9.00@11.50	9.00@10.75	8.75@10.75	8.50@10.50	8.50@11.00
STEERS, medium:					
750-1100 lbs.....	7.00@ 8.50	7.00@ 8.75	6.50@ 8.25	6.50@ 8.25	6.50@ 8.25
1100-1300 lbs.....	7.00@ 8.75	7.00@ 9.00	7.00@ 8.50	6.75@ 8.25	6.75@ 8.50
STEERS, common (plain):					
750-1100 lbs.....	6.00@ 7.00	6.00@ 7.00	5.75@ 7.00	5.75@ 6.75	5.50@ 6.75
STEERS AND HEIFERS:					
Choice, 550-750 lbs.....					
.....	10.00@11.50	9.00@10.25	9.25@10.75	9.00@10.25	9.25@10.75
Good, 550-750 lbs.....	8.50@10.00	8.00@ 9.00	8.00@ 9.25	7.50@ 9.00	7.50@ 9.75
HEIFERS:					
Choice, 750-900 lbs.....					
.....	10.25@11.50	9.00@10.25	9.00@10.25	9.00@10.25	9.00@10.50
Good, 750-900 lbs.....	8.50@10.25	8.00@ 9.00	7.75@ 9.00	7.50@ 9.25	7.50@ 9.25
Medium, 550-900 lbs.....	7.00@ 8.50	6.75@ 8.00	6.25@ 7.75	6.25@ 7.50	6.00@ 7.75
Common (plain), 550-900 lbs.....	5.50@ 7.00	5.50@ 6.75	5.25@ 6.25	5.25@ 6.25	5.00@ 6.00
COWS, all weights:					
Choice.....					
.....	7.00@ 7.75	6.00@ 7.00	5.75@ 6.75	5.75@ 6.50
Good.....	6.25@ 7.25	5.75@ 6.75	6.00@ 7.00	5.75@ 6.75	5.75@ 6.50
Medium.....	5.75@ 6.50	5.25@ 5.75	5.25@ 6.00	5.00@ 5.75	5.25@ 5.75
Common (plain).....	5.00@ 5.75	4.75@ 5.25	4.75@ 5.25	4.75@ 5.00	4.50@ 5.25
Low cutter and cutter.....	4.00@ 5.25	3.50@ 4.75	3.75@ 4.75	3.50@ 4.75	3.00@ 4.50
BULLS (Ylgs. Excl.), all weights:					
Good.....					
.....	6.25@ 7.25	6.00@ 6.50	6.00@ 6.50	6.00@ 6.25	5.65@ 6.35
Medium.....	6.25@ 6.75	5.25@ 6.25	5.50@ 6.25	5.25@ 6.00	5.25@ 5.75
Cutter and common (plain).....	5.50@ 6.25	4.50@ 5.25	4.75@ 5.50	4.25@ 5.50	4.50@ 5.25
VEALERS, all weights:					
Choice.....					
.....	10.50@11.50	10.75 only	9.00@10.50	9.50@10.50	10.00@11.00
Good.....	9.50@10.50	9.50@10.75	8.00@ 9.00	8.00@ 9.50	8.50@10.50
Medium.....	8.00@ 9.50	8.00@ 9.50	7.00@ 8.00	6.50@ 8.00	7.00@ 8.50
Cull and common (plain).....	6.00@ 8.00	5.00@ 8.25	5.00@ 7.00	5.00@ 6.50	5.00@ 7.50
CALVES, 250-400 lbs.:					
Choice.....					
.....	7.25@ 8.50	7.50@ 8.80	7.50@ 9.00	7.25@ 8.00	8.50@ 9.50
Good.....	6.75@ 7.75	6.75@ 7.50	6.50@ 7.50	6.25@ 7.25	7.00@ 8.50
Medium.....	5.50@ 6.75	5.75@ 6.75	5.50@ 6.50	5.50@ 6.25	6.00@ 7.00
Common (plain).....	5.00@ 5.50	5.00@ 5.75	5.00@ 5.50	4.75@ 5.50	5.00@ 6.00
Slaughter Lambs and Sheep:					
LAMBS:					
Choice.....					
.....	8.50@ 8.65	7.90@ 8.25	8.00@ 8.35	8.00@ 8.50	8.00@ 8.25
Good.....	8.00@ 8.50	7.25@ 7.90	7.75@ 8.00	7.50@ 8.00	7.75@ 8.00
Medium.....	6.50@ 8.00	6.25@ 7.25	6.75@ 7.75	6.50@ 7.50	6.75@ 7.75
Common (plain).....	5.50@ 6.50	5.25@ 6.25	5.50@ 6.75	5.50@ 6.50	5.25@ 6.75
YEARLING WETHERS:					
Good-choice.....					
.....	6.25@ 7.00	5.50@ 6.75	6.00@ 7.00	5.75@ 6.75
Medium.....	5.50@ 6.35	4.75@ 5.50	5.00@ 6.00	5.00@ 5.75
EWES:					
Good-choice.....					
.....	3.00@ 3.50	2.75@ 3.50	3.00@ 3.50	2.75@ 3.50	2.75@ 3.25
Common (plain) & medium.....	1.75@ 3.00	1.75@ 2.75	1.75@ 3.00	1.25@ 2.75	1.50@ 2.75

*Quotations based on animals of current seasonal market weights and wool growths.

PACIFIC COAST LIVESTOCK

Receipts five days ended Oct. 14:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles.....	5,690	2,653	1,790	453
San Francisco.....	1,685	20	1,185	1,400
Portland.....	2,400	325	3,000	2,000
DIRECTS—Los Angeles: Cattle, 18 cars; calves, 1 car; hogs, 132 cars; sheep, 55 cars. San Francisco: Cattle, 265 head; calves, 85 head; hogs, 1,580 head; sheep, 2,400 head. Portland: Cattle, 790 head.				

NEW YORK LIVESTOCK

Receipts week ended October 15:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	4,300	12,880	5,814	25,645
Central Union.....	2,101	675	12,324
New York.....	170	2,039	19,796	10,220
Total.....	6,571	15,594	25,610	48,189
Last week.....	6,932	14,903	24,887	53,854
Two weeks ago.....	5,883	13,472	22,747	58,563

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 15, 1933, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.*
Armour and Company.....	7,890	7,663	24,398
Swift & Company.....	6,712	7,759	7,969
Wilson & Co.....	4,932	6,799	9,542
Shippers.....	14,731	8,582	8,937
Others.....	18,100	26,186	10,290

Western Packing Co., Inc., 2,071 hogs; Agar Packing Co., 4,791 hogs.

Total: 42,385 cattle; 5,227 calves; 64,301 hogs; 35,930 sheep.

Not including 1,342 cattle, 1,153 calves, 36,205 hogs and 25,236 sheep bought direct.

*These figures include directs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	4,742	1,240	2,653	5,424
Cudahy Pkg. Co.....	2,286	915	1,313	5,362
Swift & Company.....	2,812	821	2,191	5,057
Wilson & Co.....	1,761	1,014	1,317	4,195
Indep. Pkg. Co.....	380
M. Kornblum Co.....	1,178
Others.....	7,915	461	1,890	7,873

Total.....20,694 4,460 9,094 27,911

Not including 24,102 hogs bought direct.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Company.....	5,495	3,259	5,712
Cudahy Pkg. Co.....	3,872	2,420	5,058
Swift & Company.....	4,185	1,899	4,981
Wilson & Co.....	1,111	2,299
Others.....	9,685	22,093

Cattle and calves: Eagle Pkg. Co., 26; Greater Omaha Pkg. Co., 168; Geo. Calmann, 32; Lewis Pkg. Co., 779; Nebraska Beef Co., 648; Omaha Pkg. Co., 169; John Roth & Son, 137; South Omaha Pkg. Co., 122; Lincoln Pkg. Co., 429.

Total: 17,171 cattle and calves; 10,592 hogs; 37,289 sheep.

Not including 7,486 hogs and 2,892 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	3,497	1,989	7,048	5,008
Swift & Company.....	3,465	2,256	11,105	4,487
Hunter Pkg. Co.....	1,381	435	3,415	1,135
Hell Pkg. Co.....	2,368
Krey Pkg. Co.....	2,680
Laclede Pkg. Co.....	1,629
Sieler Pkg. Co.....	1,389
Shippers.....	11,360	8,897	12,404	7,263
Others.....	3,782	817	2,448	935

Total.....23,485 13,944 44,481 18,828

Not including 1,916 cattle, 3,965 calves, 29,281 hogs, and 3,941 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company.....	2,451	459	7,361	6,205
Armour and Company.....	2,961	528	5,679	3,115
Others.....	1,502	22	1,340	1,325

Total.....6,974 1,034 14,380 10,645

Not including 1,476 hogs and 2,827 sheep bought direct.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	2,448	180	4,434	3,469
Armour and Company.....	1,918	171	4,498	2,565
Swift & Company.....
Shippers.....	2,962	126	1,622	2,899
Others.....	325	16	54

Total.....7,645 493 10,008 8,933

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,034	1,107	1,551	1,064
Wilson & Co.....	2,508	1,192	1,506	548
Others.....	335	57	1,680	19

Total.....5,477 2,356 4,817 1,631

Not including 61 cattle and 486 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	1,071	148	1,259	17,677
Swift & Company.....	745	120	1,164	15,206
Cudahy Pkg. Co.....	1,089	71	1,035	8,887
Others.....	1,639	431	1,062	10,748

Total.....4,494 776 4,540 53,518

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	3,746	2,267	1,193	3,627
Swift & Company.....	3,262	2,147	1,270	3,664
City Pkg. Co.....	1,684	68
Blue Bonnet Pkg. Co.....	196	65	142	1
H. Rosenthal Pkg. Co.....	43	11	31	15

Total.....7,415 4,553 3,084 7,297

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,976	2,553	24,720	11,245
Cudahy Pkg. Co.....	1,183	1,735
Swift & Company.....	9,313	8,737	29,743	18,167
Riffin Pkg. Co.....	509	29
United Pkg. Co.....	2,495	283
Others.....	2,353	365

Total.....14,829 8,723 54,463 29,412

Not including 417 cattle, 234 calves, 8,013 hogs and 718 sheep bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	1,413	759	2,035	961
Dold Pkg. Co.....	866	100	1,344	11
Wichita D. B. Co.....	18
Dunn-Ostertag.....	92
Fred W. Dold.....	124	399
Sundowner Pkg. Co.....	49	177
Pioneer Cattle Co.....
Rose Pkg. Co.....	174
Keefe Pkg. Co.....	64

Total.....2,800 868 3,955 972

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.....	1,907	4,254	13,645	801
Omaha Pkg. Co., Chl.....	320	2,236
Armour and Company.....	993	2,193
N. Y. B. D. M. Co.....	40
Shippers.....	436	17	45	51
Others.....	904	804	2,714	304

Total.....4,690 7,288 16,404 3,452

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.....	1,385	446	17,420	3,412
Armour and Company.....	737	106	1,838
Hilgemeyer Bros.....	7	640
Stump Bros.....	137
Meier P. Co.....	101	9	318
Stark & Wetzel.....	164	23	333
Wabnitz and Deters.....	43	87	340	21
Maass Hartman Co.....	45	8
Shippers.....	3,049	1,673	25,962	6,275
Others.....	1,575	153	251	597

Total.....7,108 2,505 47,239 10,130

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.....	30	458
E. Kahn's Sons Co.....	971	206	8,013	2,483
Lobrey Packing Co.....	2	215
H. H. Meyer Pkg. Co.....	17	3,973
J. Schlachter's Sons.....	123	129	80
J. & F. Schroth P. Co.....	29	2,559
J. F. Stegner Co.....	447	179	39
Shippers.....	953	90	2,685	980
Others.....	2,013	443	736	322

Total.....4,632 1,277 17,378 4,362

Not including 543 cattle, 6 calves, 811 hogs and 167 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended Oct. 15.	Prev. week.	Cor. week.
Chicago.....	42,385	40,234	37,719
Kansas City.....	20,694	17,864	22,859
Omaha.....	17,171	17,270	18,755
East St. Louis.....	23,485	21,023	21,770
St. Joseph.....	6,974	6,074	6,175
Sioux City.....	7,648	7,689	11,131
Oklahoma City.....	5,477	4,619	4,832
Wichita.....	2,800	2,515	2,900
Denver.....	4,494	4,214	5,710
St. Paul.....	14,829	13,142	15,385
Milwaukee.....	4,890	3,890	4,662
Indianapolis.....	7,108	6,729	6,167
Cincinnati.....	4,632	4,983	3,423
Ft. Worth.....	7,415	7,320	8,148

Total.....169,782 157,649 170,335

*Cattle and calves.

HOGS.

	Week ended Oct. 15.	Prev. week.	Cor. week.
Chicago.....	64,301	50,256	44,918
Kansas City.....	9,694	9,484	9,821
Omaha.....	19,592	20,293	17,713
East St. Louis.....	44,481	41,758	40,947
St. Joseph.....	14,380	15,982	12,607
Sioux City.....	10,608	13,165	10,864
Oklahoma City.....	4,817	6,102	4,775
Wichita.....	3,955	4,187	3,177
Denver.....	4,540	5,240	3,762
St. Paul.....	54,463	45,020	37,738
Milwaukee.....	16,404	11,766	14,809
Indianapolis.....	47,239	44,993	28,944
Cincinnati.....	17,375	16,533	17,185
Ft. Worth.....	8,034	4,148	4,897

Total.....314,886 288,997 252,017

SHEEP.

	Week ended Oct. 15.	Prev. week.	Cor. week.
Chicago.....	35,930	31,626	34,283
Kansas City.....	27,911	18,847	18,827
Omaha.....	37,289	39,233	45,865
East St. Louis.....	18,828	23,300	13,156
St. Joseph.....	10,645	12,707	11,642
Sioux City.....	8,933	10,796	14,097
Oklahoma City.....	1,631	1,524	1,702

Wichita.....	972	1,220	750
Denver.....	53,518	76,032	13,975
St. Paul.....	29,412	29,240	34,538
Milwaukee.....	3,452	3,117	3,786
Indianapolis.....	10,130	9,623	12,175
Cincinnati.....	4,362	6,437	4,362
Ft. Worth.....	7,297	9,231	3,700
Total.....	250,310	271,958	212,355

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 10.....	10,030	2,511	23,477	15,533
Tues., Oct. 11.....	6,454	1,452	25,543	7,968
Wed., Oct. 12.....	11,609	872	20,541	11,610
Thurs., Oct. 13.....	4,879	906	16,730	10,290
Fri., Oct. 14.....	1,160	457	12,051	6,512
Sat., Oct. 15.....	509	800	3,090	3,000

Total this week.....43,632 6,478 101,342 55,933

Previous week.....41,341 6,742 81,465 60,282

Year ago.....38,175 7,135 64,121 52,302

Two years ago.....58,013 9,428 89,314 72,220

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 10.....	4,524	498	1,554	3,456
Tues., Oct. 11.....	3,449	384	2,100	1,964
Wed., Oct. 12.....	3,727	147	905	1,109
Thurs., Oct. 13.....	1,892	100	1,427	1,859
Fri., Oct. 14.....	874	10	2,330	610
Sat., Oct. 15.....	100	200	500

Total this week.....14,476 1,152 8,158 9,298

Previous week.....12,540 1,200 9,223 5,519

Year ago.....14,187 2,128 10,813 9,608

Two years ago.....21,895 2,896 11,209 27,782

OCTOBER AND YEAR RECEIPTS.

Receipts thus far this month and 1932 to date with comparisons:

	October.	1937.	1935.	1937.
Cattle.....	85,113	81,234	1,514,460	1,526,957
Calves.....	18,933	14,690	261,504	311,102
Hogs.....	186,863	128,470	3,157,118	2,821,782
Sheep.....	118,409	113,413	2,118,437	2,012,864

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Oct. 15.....	\$10.75	\$7.75	\$2.50	\$8.05
Previous week	10.65	8.35	2.50	8.00
1937	13.35	10.70	4.35	10.55
1936	9.05	9.70	3.25	8.65
1935	10.45	10.65	3.75	9.15
1934	7.85	5.55	1.75	6.05
1933	5.45	4.25	2.25	6.55

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 19 centers for the week ended October 15, 1938:

	CATTLE		
	Week ended Oct. 15.	Prev. week.	Cor. week, 1937.
Chicago	28,976	28,839	25,513
Kansas City	25,154	21,488	29,181
Omaha	17,912	17,366	17,766
East St. Louis	12,225	12,806	14,098
St. Joseph	7,072	5,819	6,708
Sioux City	5,053	4,423	7,725
Wichita	3,668	3,737	3,977
Fort Worth	7,415	7,320	8,148
Philadelphia	2,102	1,868	2,100
Indianapolis	1,460	1,303	2,008
New York & Jersey City	8,774	8,372	8,558
Oklahoma City	7,894	7,080	7,967
Cincinnati	4,276	4,197	5,296
Denver	4,771	15,097	6,840
St. Paul	12,476	11,436	14,386
Milwaukee	4,079	8,618	4,188
Total	153,307	144,764	164,458

*Cattle and calves.

	HOGS		
	Week ended Oct. 15.	Prev. week.	Cor. week, 1937.
Chicago	108,737	83,308	64,198
Kansas City	44,557	30,788	18,598
Omaha	21,361	20,074	13,051
East St. Louis	58,091	49,009	40,521
St. Joseph	16,114	16,811	12,252
Sioux City	12,087	13,534	8,397
Wichita	5,291	5,702	4,088
Fort Worth	3,034	4,148	4,897
Philadelphia	20,003	19,153	15,723
Indianapolis	13,768	10,404	7,493
New York & Jersey City	54,856	51,774	49,066
Oklahoma City	5,203	6,838	4,775
Cincinnati	15,594	13,852	13,646
Denver	4,473	5,157	3,762
St. Paul	68,967	61,748	42,532
Milwaukee	13,504	11,766	14,612
Total	460,590	404,126	316,611

	SHEEP		
	Week ended Oct. 15.	Prev. week.	Cor. week, 1937.
Chicago	52,229	54,610	43,682
Kansas City	27,911	18,847	18,827
Omaha	18,869	24,624	18,609
East St. Louis	11,565	14,018	10,198
St. Joseph	11,947	12,921	15,817
Sioux City	6,034	7,391	13,251
Wichita	1,472	2,064	1,475
Fort Worth	7,297	9,231	3,700
Philadelphia	4,731	4,987	5,951
Indianapolis	3,547	3,606	4,559
New York & Jersey City	58,704	64,490	74,067
Oklahoma City	1,631	1,524	1,702
Cincinnati	3,450	5,837	7,074
Denver	12,300	15,046	13,975
St. Paul	29,412	29,240	26,774
Milwaukee	2,072	2,062	2,254
Total	254,171	270,234	262,415

LIVESTOCK AT 67 MARKETS

Movement during September, 1938.

	CATTLE		
	Receipts.	Local slaughter.	Shipments.
September, 1938	1,408,969	720,960	685,131
August, 1938	1,612,839	793,929	795,547
September av. 5 yrs.	1,777,578	941,423	829,976

	CALVES		
	Receipts.	Local slaughter.	Shipments.
September, 1938	608,516	339,656	268,864
August, 1938	747,116	453,456	298,899
September av. 5 yrs.	684,541	453,222	239,796

	HOGS		
	Receipts.	Local slaughter.	Shipments.
September, 1938	1,881,331	1,396,876	479,300
August, 1938	1,533,311	1,071,226	453,894
September av. 5 yrs.	2,655,975	2,048,156	621,927

	SHEEP AND LAMBS		
	Receipts.	Local slaughter.	Shipments.
September, 1938	2,986,194	1,173,797	1,786,391
August, 1938	2,983,500	1,162,582	1,806,070
September av. 5 yrs.	2,963,354	1,211,669	1,723,093

CALIF. INSPECTED SLAUGHTER

State-inspected kill for September:

	Number.
Cattle	61,997
Calves	33,331
Hogs	64,373
Sheep	128,535

Meat food products produced:

	Lbs.
Sausage	3,333,667
Pork and beef	2,369,658
Lard and lard substitutes	1,207,799
Chili	6,367
Total	6,917,491

Week Ending October 22, 1938

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending Oct. 15, 1938.....	8,956	2,837
	Week previous	9,531½	2,829
	Same week year ago.....	5,076	2,470
COWS, carcass	Week ending Oct. 15, 1938.....	1,551	1,596
	Week previous	1,870	1,788
	Same week year ago.....	3,730	1,589
BULLS, carcass	Week ending Oct. 15, 1938.....	554	518
	Week previous	575	543
	Same week year ago.....	455½	608
VEAL, carcass	Week ending Oct. 15, 1938.....	8,053½	1,567
	Week previous	9,965	2,106
	Same week year ago.....	9,301	1,830
LAMB, carcass	Week ending Oct. 15, 1938.....	34,732	19,031
	Week previous	42,554	17,738
	Same week year ago.....	47,336	14,472
MUTTON, carcass	Week ending Oct. 15, 1938.....	2,234	548
	Week previous	2,574	607
	Same week year ago.....	5,864	968
PORK CUTS, lbs.	Week ending Oct. 15, 1938.....	1,789,230	506,504
	Week previous	1,994,329	385,860
	Same week year ago.....	1,715,327	424,195
BEEF CUTS, lbs.	Week ending Oct. 15, 1938.....	618,339
	Week previous	581,220
	Same week year ago.....	452,042

LOCAL SLAUGHTERS.

CATTLE, head	Week ending Oct. 15, 1938.....	8,774	2,102
	Week previous	8,372	1,863
	Same week year ago.....	8,588	2,106
CALVES, head	Week ending Oct. 15, 1938.....	15,836	2,546
	Week previous	16,180	2,526
	Same week year ago.....	15,742	3,117
HOGS, head	Week ending Oct. 15, 1938.....	51,095	20,003
	Week previous	51,774	19,153
	Same week year ago.....	48,066	15,723
SHEEP, head	Week ending Oct. 15, 1938.....	58,704	5,731
	Week previous	64,496	4,697
	Same week year ago.....	74,067	5,951

RECEIPTS AT CHIEF CENTERS

Week ended October 15, 1938:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Oct. 15.....	263,000	408,000	400,000
Previous week	255,000	375,000	422,000
1937	271,000	308,000	391,000
1936	296,000	434,000	448,000
1935	352,000	285,000	461,000
At 11 markets:			
Week ended Oct. 15.....	328,000	328,000	328,000
Previous week	313,000	313,000	313,000
1937	245,000	245,000	245,000
1936	257,000	257,000	257,000
1935	219,000	219,000	219,000
At 7 markets:			
Week ended Oct. 15.....	189,000	277,000	248,000
Previous week	177,000	249,000	242,000
1937	191,000	196,000	240,000
1936	218,000	304,000	277,000
1935	252,000	154,000	240,000
1934	259,000	376,000	407,000
1933	239,000	247,000	322,000
1932	194,000	323,000	348,000

U. S. INSPECTED HOG KILL

At 8 points for the week ended October 14, 1938, compared:

	Week ended Oct. 14.	Prev. week.	Cor. week, 1937.
Chicago	108,737	83,308	64,198
Kansas City, Kansas.....	44,557	30,788	18,598
Omaha	21,361	20,074	13,051
St. Louis & East St. Louis	58,091	49,009	40,521
Sioux City	11,440	13,534	7,939
St. Joseph	16,114	16,196	12,252
St. Paul	68,967	61,748	42,532
N. Y., Newark and J. C.	54,856	48,885	47,518
Total	369,132	323,542	246,609

ST. JOSEPH LIVESTOCK SHOW

Baby beeves and good butcher hogs featured the 19th annual St. Joseph Interstate Baby Beef and Pig Club show, held recently at St. Joseph, Mo., stockyards. Ton litters featured the hog show, these being fostered as one means of reducing cost of pork production. The champion ton litter consisted of 12 head weighing 3,280 lbs. at 201 days of age. Litters shown averaged 10½ pigs per litter. Grand champion steer of the show was a medium weight Angus, bought by the mayor of St. Joe at \$50 per cwt. Safeway Stores bought other prize steers; the Anchor Serum Co. paid \$30 per cwt. for the grand champion barrow, a Duroc weighing 280 lbs.; Armour and Company bought the champion pen of barrows and Swift & Company the reserve champion barrow and the champion ton litter. Exhibits came to the show from counties that had not been showing since the drought of 1934. Some new counties were also added to the list of those exhibiting at St. Joseph.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 27,053 cattle, 3,939 calves, 36,647 hogs and 19,240 sheep.

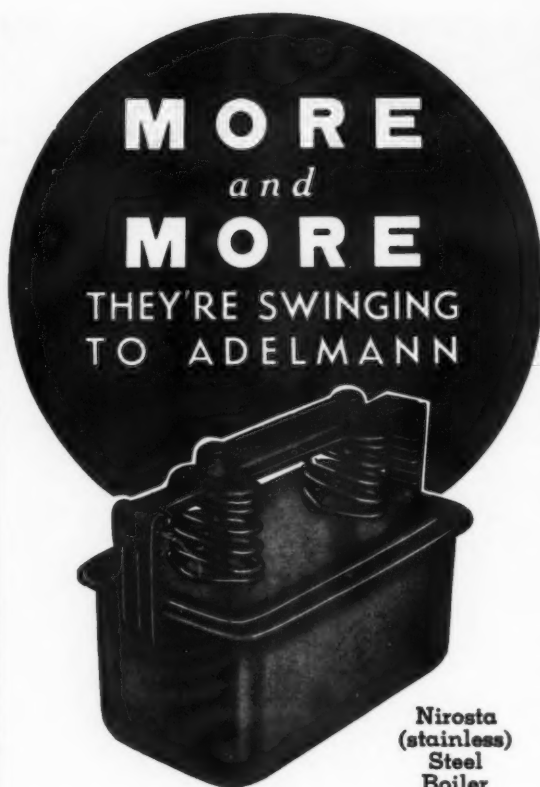


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Up and Down

Meat Packing 40 Years Ago

(From The National Provisioner, Oct. 22, 1898.)

Board of Trade of Minneapolis, Minn., announced its intention of having a measure passed for encouragement of the establishment of packinghouses in that city.

Union Stock Yards, Richmond, Va., were under construction with the opening date set as January 15, 1899. As soon as the yards were in operation, it was announced, the old custom of driving livestock through the city streets, as was done in many marketing centers, would cease.

Trademark showing a boar's head was registered by the Preservaline Mfg. Co., of New York, on August 6, 1898, for certain named preservatives or cures. The name had been used by the company since May 6, 1881.

Board of directors of Cincinnati Union Stock Yards Co. passed a memorial resolution on the death of Warren Rawson, member of the pork packing firm of Joseph Rawson & Sons, Cincinnati, and president of the yards company. Mr. Rawson had become senior member of the packing company on the death of his father in 1891.

September, 1898, margarine taxes totaled \$142,874, a gain of \$54,557 over collections during the corresponding month in 1897.

Meat Packing 25 Years Ago

(From The National Provisioner, Oct. 25, 1913.)

Good cattle sold at \$9.75 at East St. Louis, on October 22, 1913, the highest price on record at that market for the time of year.

Imports of 1763 quarters of fresh beef were received at New York and Boston in a week's time, this being chilled beef from the Argentine, shipped by way of Liverpool. This beef was cut for the British market but transshipped to the United States; this type of cutting leaves 3 ribs on the hindquarter instead of one rib, as generally cut in the New York trade.

Patrick Cudahy, Milwaukee packer, said that the tariff would not cheapen meat. "When ranges were free it paid to grow large herds of cattle, but now grazing is limited and herds are smaller," the meat packing industry executive declared.

P. J. Poels and H. T. Miller, directors of the Smithfield & Argentine Meat Co., visited the United States to study the meat import situation prevailing in this country.

Packer Leader is Gone

Colonel John Roberts, founder of Roberts & Oake and later head of Miller & Hart—picturesque packer veteran and outspoken advocate of sound packinghouse practices—who retired in 1930 to his country estate at Barrington, Ill., passed away there on October 15 at the age of 72.



JOHN ROBERTS

Death was due to heart trouble. Born at Kilkee, County Clare, Ireland, he came of a family famous for its army record and loyalty to the crown. His father was a first cousin of the famous British general, Lord "Bobs" Roberts, and when in 1917 Colonel Roberts

gave a million dollar children's hospital to the University of Chicago in memory of a son who died at the age of 5 years, he named it the Bobs Roberts Memorial Children's Hospital.

John Roberts began his packinghouse career at the age of 13 as a clerk for Henry Denny & Son, packers, Limerick, Ireland. At 15 he came to the United States to work for the same firm at their Chicago plant, which later became the International Packing Co. In 1895 the partnership of Roberts & Oake was established, continuing until John Rob-

erts retired to join the army in 1917 as a captain in the Quartermaster Corps. He was mustered out in December, 1918, as a lieutenant colonel.

In 1899 he had bought a stock interest in Miller & Hart, and later Walter Miller, who was in bad health, asked him to take charge of the business. In 1920 he bought the controlling interest in Miller & Hart, and continued active management until May, 1930, when he retired from business, having sold the company in 1928 to A. C. Allyn & Co. His nephew, D. H. Howland, succeeded him as president. He had retained his financial interest in Roberts & Oake, until May, 1929 when this also was sold to Allyn & Co.

He is survived by his wife, Mary S. Allen Roberts, a son, John Oake Roberts, and a daughter, Mrs. Marie Hodgkinson. Funeral services at Bond Chapel, University of Chicago, on October 17, were largely attended.

Chicago News of Today

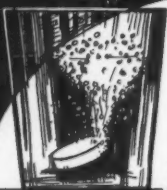
Thomas E. Wilson, chairman of the board of Wilson & Co., was among the Shorthorn breeders to carry off top honors at the American Royal this week. In the senior yearling bull class "Leaders Diamond Mine," from Mr. Wilson's Edellyn herd, captured top honors, and in the senior calf class "Edellyn Collynie Sultan" took the blue ribbon.

L. C. Steele of Fredonia, N. Y., was elected a vice president and director of



OLD TIME SMOKEHOUSE IS REALISTIC EXHIBIT

Hams, bacon and sausage of John Morrell & Co. were featured in an old time smokehouse at recent Kansas Free Fair, Topeka, Kan. Smokehouse was built of composition board. Vapor from dry ice, combined with red lights and crepe paper, gave realistic smoke effect and refrigerated the product at the same time.



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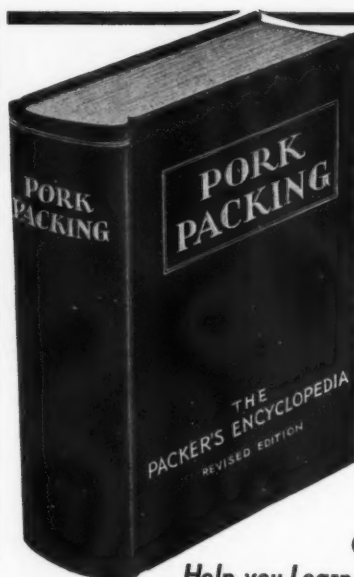
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the Cudahy Packing Company at a meeting of the board of directors this week. He takes the place on the Cudahy board vacated by C. G. Marhoff, who resigned recently due to ill health. For many years Mr. Steele was an employee of the Cudahy company. He served in the sales division and distributing branch houses throughout the south and was general agent for the company at Charlotte, N. C., from 1910 to 1917. For the past 18 years he has been vice president and general manager of the Red Wing Co. at Fredonia, manufacturers of jellies, preserves and grape juice. In his new position Mr. Steele will be stationed at the Cudahy general offices in Chicago in charge of the by-products division.

C. G. Marhoff, vice president and director of the Cudahy Packing Co. will retire on November 1. He joined the company in 1900 as a clerk in the South Omaha cashier's department. He is now manager of the company's Old Dutch Cleanser department, and will be succeeded in that post by J. H. Weiss.

Dr. J. S. Abbott, director of research, National Association of Margarine Manufacturers, with headquarters in Washington, D. C., was a visitor in Chicago this week attending the meeting of the National Association of Dairy, Food and Drug Officials at the Palmer House. One of the important subjects of discussion at this meeting was the application of new food and drug act.

Frank Kee, assistant to the general manager of the Union Stock Yards Co., Chicago, died suddenly this week. He was 49 years of age and had been with the yards company for 10 years. He was formerly a cattle buyer for Wilson & Co. and was well known in packing and livestock circles.

New York News Notes

James J. Dobbin, and F. J. Hallstein, managers of the John Morrell & Co. Gansevoort and Bronx branches respectively, flew West last week to spend a few days in Ottumwa before going to Chicago to attend some of the sessions of the annual Institute convention.

Vice president W. J. Cawley and C. A. Dwyer, beef department, Wilson & Co., Chicago, were visitors to New York last week.

S. L. Richardson, manager, dry sausage department, Kingan & Co., Indianapolis, spent several days in New York last week.

C. T. Tait, canned foods department, and L. R. Vear, hotel department, Swift & Company, Chicago, were in New York last week.

M. F. Wegrzynek, president, Ampol, Inc., New York, as grand marshal walked directly behind the vanguard and the 69th regiment band in the annual parade honoring Generals Casimir Pulaski and Thaddeus Kosciuszko, Polish heroes of the American Revolution, on October 16. It was estimated that nearly a million people witnessed the three-hour parade along Fifth avenue.

Countrywide News Notes

A. E. Petersen, general manager, Wilson & Co., Los Angeles, Calif., and a



A. E. PETERSEN

vice president of the company, died on October 19 at his home at Pacific Palisades, Calif., at the age of 66, as the result of a heart attack. He had been in poor health for some time, but had remained at his post of duty up to the last. He was widely respected in the industry as an executive and his loss is deeply mourned. Starting with the company in 1891 at Kansas City in the beef department, he was transferred to New York in 1907 and to Chicago in 1909. He spent 3 years for the company in South America, returning in 1916 to the Chicago beef department. He was made a vice president of the company in 1917 and transferred to Los Angeles in 1928. He leaves a widow and one daughter.

L. F. Engelhardt has been appointed superintendent of the Omaha plant of Armour and Company and L. E. Ogle has been named plant sales manager. Mr. Engelhardt, who succeeds Dean Hawkins, transferred to Chicago as assistant in the quality control division, was assistant superintendent at Omaha

until 1934, when he joined F. M. Sherwood in the hog buying department at Chicago. Mr. Ogle, who succeeds H. A. Bruhn, now plant sales manager at Chicago, has been connected with Armour units at Sioux City, Denver and Jacksonville.

Andrew Oster, sr., retired meat packer and dealer of Utica, N. Y., died at his home there on October 10. He was 87 years of age. In 1890 Mr. Oster formed the meat packing firm of Oster & Co. at Deerfield, N. Y., and after operating it for a time returned to the retail meat field.

John McKenna is manager of the new Ace Beef Packing Co., Newark, N. J.

Hill Packing Co., Topeka, Kan., will erect a horse slaughtering plant at Estherville, Ia. Carcasses will be shipped to the Topeka plant for dog food manufacture and export. Subsequently the carcasses will be boned at Estherville and eventually may be processed and canned there. Approximately 300 carcasses per week will be slaughtered when operations begin.

L. O. Cheever, John Morrell & Co., Ottumwa, Ia., editor of "The Morrell Magazine," was made chairman of the employees' publication section of the National Safety Council at the recent convention of the Council held in Chicago. Mr. Cheever appeared on the program of this section and also addressed the American Railway Magazine Editors' Association meeting held in Chicago at that time.

Three hundred and one of the 410 head of prize stock at the Baltimore Livestock Show were purchased by Wm. Schluderberg-T. J. Kurdle Co., Baltimore, Md., and shown to more than 5,000 visitors in a special open house held at the company's plant. Over 900 employees were on hand to keep the entire plant in operation during the evening so that dealers and other visitors could see how meat is processed.

As a result of increased business the Schmidt Provision Co., Toledo, O., is building a \$25,000 addition to its sausage plant as well as acquiring new sausage manufacturing equipment. Emil A. Schmidt is president of the firm.

Dr. Arthur E. Moore, for 40 years associated with the health of animals branch of the Canadian Department of Agriculture, retired from active duty on October 22. He was the first traveling veterinary inspector of the department, his duties taking him to all parts of Canada. In 1921 he took charge of the Quebec and Maritime district.

Humphrey Supply Co., meat packers of Reno, Nev., have started construction of an additional unit to contain beef coolers and a sausage manufacturing department.

Cooperative Meat Co. is a new corporation at Los Angeles, Cal. Directors are Frank Aiello, Frank Sagar, Claude Brandon, Jack D. Johnson, and T. Bache.

Dubuque Packing Co., Dubuque, Ia., is constructing an addition to its plant at a cost of about \$40,000.



TEXAS SAUSAGE BOOSTERS

Lester Petty (left) and Charles Gallassero, Geo. A. Hormel & Co., Dallas, Tex., are putting over sausage in a big way there. While Mr. Gallassero supervises sausage production for the company in that city, Mr. Petty as a salesman does his best to keep the department working full time.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, October 12, 1938, or nearest previous date:

	Sales.	High.	Low.	Close.
Week ended	Oct. 19.	Oct. 19.	Oct. 19.	Oct. 12.
Amal. Leather, 3,700	3	2 1/2	2 1/2	3
Do. Pfd.	500	22	22	21 1/2
Amer. H. & L., 5,000	5	29	29	4 1/2
Do. Pfd.	1,000	29	29	29 1/2
Amer. Stores, 1,900	8 1/2	8 1/2	8 1/2	7 1/2
Armour Ill., 20,300	6 1/2	5 1/2	5 1/2	5 1/2
Do. Pr. Pfd.	200	49 1/2	49 1/2	49 1/2
Do. Del. Pfd.	300	103 1/2	103 1/2	102 1/2
Beechnut Pack., 700	114 1/2	114 1/2	114 1/2	113 1/2
Boback, H. C., 775	4	3 1/2	3 1/2	2
Do. Pfd.	150	25	25	15
Chick. Co. Oil, 2,300	17 1/2	16 1/2	16 1/2	16 1/2
Childs Co., 4,400	9	8 1/2	8 1/2	9 1/2
Cudaby Pack., 400	16 1/2	16 1/2	16 1/2	17 1/2
Do. Pfd.	30	69	69	62 1/2
First Nat. Strs., 7,200	36 1/2	34 1/2	34 1/2	33 1/2
Gen. Foods, 5,000	38	37 1/2	37 1/2	36 1/2
Do. Pfd.	113
Glidden Co., 9,600	26	24 1/2	24 1/2	24 1/2
Do. Pfd.	200	45 1/2	45 1/2	45
Gobel Co., 7,900	3	2 1/2	2 1/2	2 1/2
Gr. A&P 1st Pfd., 300	122 1/2	122 1/2	122 1/2	122 1/2
Do. New	325	59 1/2	59 1/2	60
Hormel, G. A., 150	21 1/2	21 1/2	21 1/2	21 1/2
Hygrade Food, 300	1 1/2	1 1/2	1 1/2	1 1/2
Kroger G. & B., 8,400	18 1/2	18 1/2	18 1/2	17 1/2
Libby McNeill, 3,950	7 1/2	7 1/2	7 1/2	7 1/2
Michelberry Co., 4,150	4 1/2	4 1/2	4 1/2	4 1/2
M. & H. Pfd., 49	4 1/2	4 1/2	4 1/2	4 1/2
Morrell & Co., 100	35	35	35	36
Nat. Tea	700	3 1/2	3 1/2	3 1/2
Proc. & Gamb., 5,300	56 1/2	56 1/2	56 1/2	55 1/2
Do. Pfd.	440	118 1/2	118 1/2	117 1/2
Rath Pack., 250	24 1/2	24 1/2	24 1/2	24 1/2
Safeway Strs., 10,300	20 1/2	19 1/2	19 1/2	17 1/2
Do. 5% Pfd., 50	73 1/2	73 1/2	73 1/2	70
Do. 6% Pfd., 28	92 1/2	92 1/2	92 1/2	90 1/2
Do. 7% Pfd., 310	100 1/2	100 1/2	100 1/2	99 1/2
Stahl Meyer	100	1 1/2	1 1/2	1 1/2
Swift & Co., 6,000	18 1/2	18 1/2	18 1/2	18 1/2
Do. Intl., 4,000	29 1/2	29 1/2	29 1/2	29 1/2
Trans. Pork	100	7 1/2	7 1/2	7 1/2
U. S. Leather, 2,700	6 1/2	6 1/2	6 1/2	6 1/2
Do. A	6,500	12 1/2	11 1/2	11 1/2
Do. Pr. Pfd.,	68
U. S. Yds. Co., 3,500	4 1/2	4 1/2	4 1/2	4 1/2
Do. Pfd.	1,000	9	8 1/2	9
Wesson Oil	1,700	35	33 1/2	34 1/2
Do. Pfd.	600	80	80	79 1/2
Wilson & Co., 4,100	5	4 1/2	4 1/2	4 1/2
Do. Pfd.	250	48 1/2	48 1/2	48 1/2

WAGE-HOURS LAW RULES

(Continued from page 20.)

OUTSIDE SALESMAN.—The term "outside salesman" shall mean any employee who customarily and regularly performs his work away from his employer's place or places of business, who is customarily and regularly engaged in making sales and who does no substantial amount of work of the same nature as that performed by non-exempt employees of the employer. For the purposes of this definition, recurrent routine deliveries, whether or not prior orders are placed by the purchasers, and collections, shall not be considered sales under the act.

The act says that the terms "sale" or "sell" include any sale, exchange, contract to sell, consignment for sale, shipment for sale, or other disposition.

LOCAL RETAILING.—The term "employed in a local retailing capacity" shall mean any employee who customarily and regularly is engaged in making retail sales the greater part of which are in intrastate commerce, or who performs work immediately incidental thereto, such as wrapping or delivery of packages, and who does no substantial amount of work of the same nature as that performed by nonexempt employees of the employer.

EXECUTIVE AND ADMINISTRATIVE.—The term "employed in an executive and administrative capacity" shall mean any employee whose primary duty is management of the establish-

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on October 20, 1938.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, Choice¹:				
400-500 lbs.	\$16.00@18.00		\$17.50@18.50	
500-600 lbs.	16.00@18.00		17.50@18.50	\$18.00@19.00
600-700 lbs.	16.00@18.00	\$17.50@19.00	17.50@18.50	18.00@19.00
700-800 lbs.	16.00@18.00	18.00@19.50	17.50@18.50	
STEERS, Good¹:				
400-500 lbs.	14.00@16.00		14.50@16.50	
500-600 lbs.	14.00@16.00		14.50@16.50	15.00@18.00
600-700 lbs.	14.00@16.00	14.50@17.50	14.50@16.50	15.00@18.00
700-800 lbs.	14.00@16.00	15.00@18.00	14.50@17.00	
STEERS, Medium¹:				
400-600 lbs.	12.00@14.00		12.00@14.50	12.00@15.00
600-700 lbs.	12.00@14.00	13.00@15.00	12.00@14.50	12.00@15.00
STEERS, Common (Plain)¹:				
400-600 lbs.	11.00@12.00	12.00@13.00	11.50@12.00	
COW (all weights):				
Choice			11.50@12.50	11.50@12.50
Good	11.00@12.00	11.00@11.50	11.00@11.50	11.00@11.50
Medium	10.50@11.00	10.50@11.00	10.50@11.00	10.50@11.00
Common (plain)	10.00@10.50	10.50@11.00	10.50@11.00	10.50@11.00
Fresh Veal and Calf:				
VEAL (all weights)²:				
Choice	15.00@16.00	16.50@17.50	17.00@18.50	17.50@18.50
Good	14.00@15.00	14.50@16.50	15.50@17.00	16.00@17.50
Medium	13.00@14.00	13.00@14.50	14.00@15.50	14.00@16.00
Common (plain)	11.50@13.00	12.00@13.00	12.50@14.00	12.00@14.00
CALF (all weights)³:				
Choice			18.50@15.00	
Good	12.50@13.50		12.50@13.50	
Medium	11.50@12.50		11.50@12.50	
Common (plain)	10.50@11.50			
Fresh Lamb and Mutton:				
LAMB, Choice:				
38 lbs. down.	14.00@15.00	15.00@15.50	15.50@16.50	16.00@17.00
39-45 lbs.	14.00@15.00	15.00@15.50	15.00@16.00	15.00@16.50
46-55 lbs.	14.00@15.00	14.00@14.50	14.50@15.50	15.00@16.00
LAMB, Good:				
38 lbs. down.	13.00@14.00	14.50@15.00	15.00@16.00	15.00@16.00
39-45 lbs.	13.00@14.00	14.00@14.50	14.50@15.50	15.00@16.00
46-55 lbs.	13.00@14.00	13.50@14.00	14.00@15.00	15.00@16.00
LAMB, Medium:				
All weights	12.00@13.00	12.50@13.50	13.50@14.50	14.00@15.00
LAMB, Common (Plain):				
All weights	10.00@12.00	11.50@12.50	12.50@13.50	13.00@14.00
MUTTON (Ewe), 70 lbs. down:				
Good	8.00@ 9.00	8.00@ 9.00	8.00@ 9.00	8.00@ 9.00
Medium	7.00@ 8.00	7.00@ 8.00	6.50@ 8.00	7.00@ 8.00
Common (plain)	6.00@ 7.00	6.00@ 7.00	6.00@ 6.50	6.00@ 7.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	15.50@17.00	17.00@18.00	16.00@17.50	16.50@18.00
10-12 lbs.	15.50@17.00	17.00@18.00	16.00@17.50	16.50@18.00
12-15 lbs.	15.00@16.50	16.50@17.50	15.50@16.50	16.50@17.50
16-22 lbs.	13.50@14.50	15.00@16.00	14.00@15.00	15.00@16.50
SHOULDER, Skinned, N. Y. Style:				
8-12 lbs.	12.00@13.00		14.50@15.50	14.50@16.00
PICNICS:				
6-8 lbs.		14.00@15.00		
BUTTS, Boston Style:				
4-8 lbs.	14.50@15.50		16.00@17.50	17.00@18.00
SPARE RIBS:				
Half Sheets	11.50@12.50			
TRIMMINGS:				
Regular	9.00@ 9.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes sides at Boston and Philadelphia. ³"Skin on" at New York and Chicago.

ment, or a customarily recognized department thereof, in which he is employed, and who customarily and regularly directs the work of other employees therein, and who has the authority to hire and fire other employees or whose suggestions and recommendations as to the hiring and firing and as to the advancement and promotion or any other change of status of other employees will be given particular weight, and who customarily and regularly exercises discretionary powers, and who does no substantial amount of work of the same nature as that performed by nonexempt employees of the employer, and who is compensated for his services at not less

than \$30 [exclusive of board, lodging, or other facilities] for a work week.

PROFESSIONAL.—A professional is any employee who customarily and regularly does work predominately intellectual and varied in character as opposed to routine mental, manual, mechanical or physical work. His duties require consistent exercise of judgment both as to manner and time of performance as opposed to work subject to active direction and supervision. The character of his work is such that its output cannot be standardized in relation to a given period of time. His work is based on educational training in a specially organized body of knowledge.

to new machinery, equipment and supplies

SIMPLIFY CASING COLORING

Preparation of the solution for use in coloring sausage casings during tank or spray cooking has long been a troublesome operation in sausage manufacturing because of the necessity for accurate measurement of the small amount of coloring material used. In recent years the Wm. J. Stange Co., Chicago, developed the Jiffy color tablet containing an exact amount of certified casing color.

Now the company has added to its Peacock color line an exactly-measured, one-batch packet of certified casing color in powder form. The packets are available in sizes from 1 gram to 1 ounce, so the packer and sausage manufacturer can secure the size most convenient for making up a batch of casing coloring solution in his own plant. All the



ACCURATELY MEASURED

Food colors in packets containing from 1 gram to 1 ounce prevent errors and save time and labor.

operator has to do to make up his solution is to tear open the air-tight and moisture-proof Cellophane packet and add its contents to a pre-measured amount of water in which it dissolves immediately. No measuring or weighing of the coloring material is necessary, resulting in saving in labor and preventing waste of material.

The cellophane envelopes have a printed face and transparent back and are formed, filled and sealed in a special machine developed by the Stange company. Packets of all standard casing color blends are available. The company will continue to supply its Jiffy tablets to the industry as usual where this method is preferred.

NEWS OF ADVERTISERS

Stanley A. Knisely, advertising manager of the Republic Steel Corp., was elected president of the National Industrial Advertisers Association at the sixteenth annual convention of that organization held in Cleveland recently. Mr. Knisely was a vice president of the association during the year just concluded. Vice presidents re-elected were Richard P. Dodds, Truscon Steel Co.; Charles McDonough, Combustion Engineering Co.; Theodore Marvin, Hercules Powder Co. Newly elected vice presidents are Herbert Merceready, Magnus Chemical Co. and William D. Murphy, Sloan Valve Co. A. E. Hohman, Blaw-Knox Co., was elected secretary-treasurer.

A. C. Seyfarth has succeeded Frank W. Heiskell as advertising manager of the International Harvester Co. Mr. Heiskell retired on October 1 after 45 years of service with the company. Mr. Seyfarth, widely known in the advertising profession, entered the employ of the International Harvester Co. in 1904. He became assistant advertising manager of the company, which position he occupied at the time he was appointed to succeed Mr. Heiskell.



A. C. SEYFARTH

Chain Belt Co., Milwaukee, has announced election of Fred V. Gardner as acting treasurer to fill the vacancy created by the recent death of C. L. Pfeifer, and the election of vice president John T. Brown to the board of directors. G. M. Dyke, assistant treasurer, was re-elected and A. F. Kessler, chief accountant, was elected an assistant treasurer. Mr. Gardner was formerly associated with General Electric Co. as supervisor of budgets. Mr. Brown has been associated with the Chain Belt Co. since 1924, first as student apprentice and then successively as production manager, works manager and since 1936 as vice president. Mr. Dyke has been connected with the company since 1923. Mr. Kessler joined the organization in 1923 and has been chief accountant for the past ten years. The company has plants in both Milwaukee and West Milwaukee and manufactures a complete line of chain, conveyor and power transmission equipment, construction equipment and sewage disposal equipment.

New Literature

Ham Boilers and Loaf Containers (NL 613).—A 16-page illustrated booklet describing a new, complete line of non-corrosive and stainless steel ham boilers and open meat loaf pans. Principal feature of boilers, in addition to sturdy construction and ease of cleaning, is a double acting spring giving constant and balanced pressure. Specifications and prices are included.—Gleason Products Corp.

Roller Chains and Sprockets (NL 614).—A 128-page illustrated catalog—No. 333—of roller chains and sprockets, their application, use and care. Detailed specifications are included, as well as information on the use of chains and technical data. This book should be of much value to packinghouse master mechanics and engineers, particularly in view of the increasing use of chains for driving meat plant equipment.—Chain Belt Co.

Air Conditioning for Industry (NL 612).—New 12-page catalog issued by Carrier Corp., Syracuse, N. Y., shows extent of equipment available to industry for air conditioning, refrigeration and space heating. Illustrations, dimensions, installation, operation and other data are included for quick reference by plant engineers and others interested in industrial air conditioning.

Trailers (NL 478).—"Roadmaster," "Freightmaster" and "Trailer Brakes" are three new catalogues for the trade. New trailers are standardized units.—Highway Trailer Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER:
Please send, without obligation, publications listed below. (Give key number only):

Name
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City

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef			Cor. week.		
Week ended			1937.		
October 19, 1938.					
Prime native steers—	18 1/4	@19	26 1/4	@27 1/4	
400-600	18 1/4	@19	26 1/4	@27 1/4	
600-800	18 1/4	@19	26 1/4	@27 1/4	
800-1000	19	@19 1/2	27 1/4	@28 1/4	
Good native steers—					
400-600	18 1/4	@17 1/4	24 1/4	@25	
600-800	17 1/4	@17 1/4	24 1/4	@25	
800-1000	17 1/4	@17 1/4	24 1/4	@25	
Medium steers—					
400-600	14	@14 1/4	19	@20	
600-800	14	@14 1/4	19	@20	
800-1000	14 1/4	@15	19	@20	
Helfers, good, 400-600	15	@16	20	@21	
Cows, 400-600	10 1/4	@12 1/4	11	@13	
Hind quarters, choice		@23		@23	
Fore quarters, choice		@18		@21	

Beef Cuts					
Steer loins, prime		@39	@56		
Steer loins, No. 2		@36	@53		
Steer short loins, prime		@31	@47		
Steer short loins, No. 1		@45	@63		
Steer short loins, No. 2		@38	@54		
Steer loin ends (hips)		@28	@42		
Steer loin ends, No. 2		@27	@41		
Cow loins		@18	@20		
Cow short loins, No. 2		@24	@26		
Cow loin ends (hips)		@16	@16		
Steer ribs, prime		@24	@40		
Steer ribs, No. 1		@20	@31		
Steer ribs, No. 2		@15	@23		
Cow ribs, No. 1		@11	@12		
Cow ribs, No. 3		@11	@12		
Steer rounds, prime		@17 1/4	@23 1/4		
Steer rounds, No. 1		@16 1/4	@20 1/4		
Steer rounds, No. 2		@16	@19 1/4		
Steer chucks, prime		@16 1/4	@20		
Steer chucks, No. 1		@16	@19		
Steer chucks, No. 2		@15	@17		
Cow rounds		@12 1/4	@12 1/4		
Cow chucks		@11	@12		
Steer plates		@9 1/4	@15		
Medium plates		@9	@15		
Briskets, No. 1		@9	@15		
Steer navel ends		@8 1/4	@13		
Cow navel ends		@7 1/4	@10		
Fore shanks		@9	@10		
Hind shanks		@7 1/4	@8		
Strip loins, No. 1		@8	@10		
Strip loins, No. 2		@6	@8		
Sirloin butts, No. 1		@33	@40		
Sirloin butts, No. 2		@22	@23		
Beef tenderloins, No. 1		@50	@65		
Beef tenderloins, No. 2		@50	@65		
Rump butts		@13	@15		
Flank steaks		@20	@24		
Shoulder clods		@14 1/4	@15 1/4		
Hanging tenderloins		@17	@18		
Insides, green, 56x8 lbs.		@16 1/4	@15 1/4		
Outsides, green, 56x8 lbs.		@14	@15		
Knuckles, green, 56x6 lbs.		@16	@15 1/4		

Beef Products					
Brains (per lb.)		@7	@9		
Hearts		@10	@11		
Tongues		@20	@19		
Sweetbreads		@17	@22		
Ox-tail, per lb.		@12	@10		
Fresh tripe, per lb.		@9	@10		
Fresh tripe, H. C.		@11 1/4	@11 1/4		
Livers		@20	@20		
Kidneys, per lb.		@10	@9		

Veal					
Choice carcass	17	@18	@18		
Good carcass	15	@16	15	@17	
Good saddles		@16	19	@21	
Good racks		@14	@15		
Medium racks		@12	9	@10	

Veal Products					
Brains, each		@10	@10		
Sweetbreads		@34	@35		
Calif livers		@49	@35		

Lamb					
Choice lambs		@16	@19		
Medium lambs		@15	@17		
Choice saddles		@19	@24		
Medium saddles		@18	@22		
Choice fores		@13	@16		
Medium fores		@10	@15		
Lamb fries, per lb.		@31	@80		
Lamb tongues, per lb.		@16	@15		
Lamb kidneys, per lb.		@20	@20		

Mutton					
Heavy sheep		@7	@8		
Light sheep		@9	@9		
Heavy saddles		@9	@9		
Light saddles		@11	@12		
Heavy fores		@5	@5		
Light fores		@7	@7		
Mutton legs		@12	@10		
Mutton loins		@10	@8		
Mutton stew		@5	@6		
Sheep tongues, per lb.		@12 1/4	@12 1/4		
Sheep heads, each		@10	@14		

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	@18	@22
Picnics	@13	@16
Skinned shoulders	@13 1/4	@17
Tenderloins	@40	@36
Spare ribs	@13 1/4	@17
Back fat	@9	@17
Boston butts	@16	@20
Boneless butts, cellar		
trim, 2@4	@21 1/4	@24
Hocks	@10	@13
Tails	@10	@12
Neck bones	@4 1/4	@8
Ship bones	@11	@13
Blade bones	@12	@14
Pigs feet	@4	@4 1/4
Kidneys, per lb.	@10	@9
Livers	@12	@11
Brains	@9	@9
Ears	@3	@5
Snouts	@5	@10
Heads	@7 1/4	@10
Chitterlings	@5	@6

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@11 1/4	@14
Clear bellies, 18@20 lbs.	@10 1/4	@13
Rib bellies, 25@30 lbs.	@9 1/4	@12
Fat backs, 10@12 lbs.	@8 1/4	@11
Regular plates	@8 1/4	@11
Jowl butts	@6 1/4	@9

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	21 1/4	@22 1/4
Fancy skid. hams, 14@16 lbs., parchment paper	23	@24
Standard reg. hams, 14@16 lbs., plain	20 1/4	@21 1/4
Picnics, 4@8 lbs., short shank, plain	16 1/4	@17 1/4
Picnics, 4@8 lbs., long shank, plain	15 1/4	@16 1/4
Fancy bacon, 6@8 lbs., parchment paper	23 1/4	@24 1/4
Standard bacon, 6@8 lbs., plain	19	@20
No. 1 beef sets, smoked	40	@41
Insides, 8@12 lbs.	32	@33
Outsides, 5@9 lbs.	32	@33
Knuckles, 5@9 lbs.	34	@35
Cooked hams, choice, skin on, fattened	40 1/4	@41 1/4
Cooked hams, choice, skinless, fattened	27 1/4	@28 1/4
Cooked picnics, skin on, fattened	28	@29
Cooked picnics, skinned, fattened	23.00	@24.00

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$14.00	
80-100 pieces	13.50	
100-125 pieces	13.25	
Beef pork	21.00	
Brisket pork	21.00	
Clear plate pork	14.50	
Plate beef	22.00	
Extra plate beef	23.00	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$16.00
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	16.00
Honeycomb tripe, 200-lb. bbl.	26.00
Pocket honeycomb tripe, 200-lb. bbl.	26.00

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	@9
Special lean pork trimmings 85%	@16
Extra lean pork trimmings 80%	17 1/4 @18
Pork cheek meat (trimmed)	11 1/4 @12
Pork hearts	@8
Pork livers	9 @9 1/4
Native boneless bull meat (heavy)	@13
Shank meat	@11 1/4
Boneless chucks	@11 1/4
Beef trimmings	10 1/4 @10 1/4
Beef cheeks (trimmed)	@9 1/4
Dressed canners, 350 lbs. and up	@8 1/4
Dressed cutter cows, 400 lbs. and up	@9
Dr. bologna bulls, 600 lbs. and up	10 1/4 @10 1/4
Pork tongues, canner trim, S. P.	@15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@24 1/4
Country style sausage, fresh in link	@19 1/4
Country style sausage, fresh in bulk	@18 1/4
Country style sausage, smoked	@22 1/4
Frankfurters, in sheep casings	@24 1/4
Frankfurters, in hog casings	@21
Bologna in beef bungs, choice	@18
Bologna in beef middles, choice	@18 1/4
Liver sausage in beef rounds	@15 1/4
Liver sausage in hog bungs	@18 1/4
Smoked liver sausage in hog bungs	@24
Head cheese	@15 1/4
New England luncheon specialty	@19
Mixed luncheon specialty, choice	@19
Tongue sausage	@27 1/4
Blood sausage	@17 1/4
Sausage	@12 1/4
Polish sausage	@23

DRY SAUSAGE

Cervelat, choice, in hog bungs	@40
Thuringer cervelat	@20
Farmer	@28 1/4
Holsteiner	@27 1/4
B. C. salami, choice	@37
Milano, salami, choice in hog bungs	@36
B. C. salami, new condition	@21
Franks, choice, in hog middles	@34
Genoa style salami, choice	@44
Pepperoni	@32
Mortadella, new condition	@21
Capicola	@45 1/4
Italian style hams	@33
Virginia hams	@36

LARD

Prime steam, cash, Bd. Trade	@7.30n
Prime steam, loose, Bd. Trade	@7.05ax
Refined lard, tierces, f.o.b. Chgo.	@9.00
Kettle rend., tierces, f.o.b. Chgo.	@10.00
Leaf, kettle rendered, tierces, f.o.b. Chicago	@10.50
Neutral, tierces, f.o.b. Chicago	@10.00
Shortening, tierces, c.a.f.	@9.75

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	@9 1/4
Prime No. 2 oleo oil	@9
Prime oleo stearine	6 1/4 @7

TALLOWES AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	@6
Prime packers tallow, 3-4% acid	5 1/4 @5 1/4
No. 1 tallow, 10% f.f.a.	@4 1/4
Special tallow	@5 1/4
Choice white grease, all hog	5 1/4 @5 1/4
A-White grease, 4% acid	5 1/4 @5 1/4
B-White grease, maximum 5% acid	4 1/4 @5
Yellow grease, 10-20 f.f.a.	@4 1/4
Brown grease, 25 f.f.a.	4 1/4 @4 1/4

ANIMAL OILS

	Per lb.
Prime Edible Lard Oil	11 1/4
Prime burning oil	9 1/4
Prime Lard Oil—Inedible	9 1/4
Extra W. S. Lard Oil	9
Extra Lard Oil	8 1/4
Extra No. 1 Lard Oil	8 1/4
Spec. No. 1 Lard Oil	8 1/4
No. 1 Lard Oil	8 1/4
No. 2 Lard Oil	8
Acidless Tallow Oil	8 1/4
30° C. T. Neatsfoot Oil	11 1/4
Pure Neatsfoot Oil	11 1/4
Prime Neatsfoot Oil	9
Extra Neatsfoot Oil	8 1/4
No. 1 Neatsfoot Oil	8 1/4

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	
Valley points, prompt	@9 1/4
White deodorized, in bbls., f.o.b. Chgo.	9 @9 1/4
Yellow, deodorized	9 @9 1/4
Soap stock, 50% f.f.a., f.o.b. mills	1 @1
Soybean oil, f.o.b. mills	4 1/2 @5
Corn oil, in tanks, f.o.b. mills	6 1/2 @6 1/4
Cocnut oil, sellers' tanks, f.o.b. coast	@2 1/4
Refined in bbls., f.o.b. Chicago	@8 1/4

OLEOMARGARINE

White domestic vegetable margarine	@15 1/4
White animal fat margarine, in 1 lb. cartons	@15
Puff paste (water churned)	@11 1/4
Puff paste (milk churned)	@12 1/4

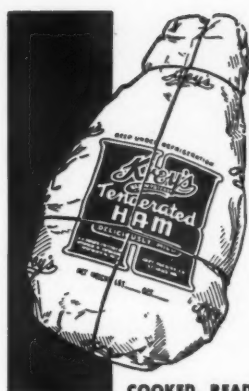
(Continued on page 50.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

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COOKED, READY TO SERVE

Krey's "Selected Meat Products"

are offered

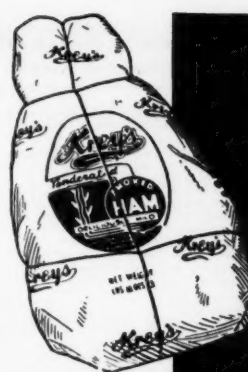
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THE E. KAHN'S SONS CO.

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**"AMERICAN BEAUTY"
HAMS AND BACON**

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

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Shipments

Genuine Tenderized Ham
Gem Hams • Nuggets • Rollettes
Tenderized Canned Ham
De Luxe Bacon Sausage Products

THE Tobin PACKING CO., INC.
FORT DODGE, IOWA

Rath's
from the Land O' Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

Chicago Markets

(Continued from page 48.)

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hae stock):	
In 425-lb. bbls., delivered	\$ 8.75
Saltpeper, less than ton lots:	
Dbl. refined granulated	6.90
Small crystals	7.90
Medium crystals	8.25
Large crystals	8.65
Dbl. refd. gran. nitrate of soda	8.75
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:	
Granulated	7.20
Medium, undried	9.70
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	@2.95
Second sugar, 90 basis	None
Standard gran., f.o.b. refiners (2%)	@4.75
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@4.45
Packers, curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@4.35
Dextrose, in car lots, per cwt.	@3.80

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.17
Domestic rounds, 140 pack	@.28
Export rounds, wide	@.45
Export rounds, medium	@.26
Export rounds, narrow	@.40
No. 1 weasands	@.06
No. 2 weasands	@.04
No. 1 bungs	@.11
No. 2 bungs	@.07
Middles, regular	@.35
Middles, select, wide, 2@2 1/2 in.	@.45
Middles, select, extra wide, 2 1/2 in. and over	@.85
Dried bladders	
12-15 in. wide, flat	.75
10-12 in. wide, flat	.65
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25
Hog casings:	
Narrow, per 100 yds.	2.10
Narrow, special, per 100 yds.	2.00
Medium, regular	1.60
English, medium	1.40
Wide, per 100 yds.	1.25
Extra wide, per 100 yds.	.85
Export bungs	.23
Large prime bungs	.18
Medium prime bungs	.10
Small prime bungs	.07
Middles, per set	.18
Stomachs	.69

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime	15 1/2	17
Resified	16	18
Chili Pepper	20	20 1/2
Chili Powder	20	19 1/2
Cloves, Amboyna	20	20
Madagascar	16 1/2	19 1/2
Zanzibar	19	22
Ginger, Jamaica	15	17
African	9 1/2	11 1/2
Mace, Fancy Banda	61	66
East India	56	60
B. I. & W. I. Blend	55	55
Mustard Flour, Fancy	22 1/2	22 1/2
No. 1	15	15
Nutmeg, Fancy Banda	8	8
East India	21	21
B. I. & W. I. Blend	16 1/2	16 1/2
Paprika, Extra Fancy	55	55
Hungarian, Fancy	31	31
Peppina Sweet Red Pepper	26 1/2	26 1/2
Pimlexo (220-lb. bbls.)	25 1/2	25 1/2
Pepper, Cayenne	26	26
Red Pepper, No. 1	19	19
Pepper, Black Allspice	9 1/2	10 1/2
Black Lampong	6 1/2	8 1/2
Black Tellicherry	10	11
White Java Muntok	10	12
White Singapore	9 1/2	11 1/2
White Packers	11	11

SEEDS AND HERBS

	Whole.	Ground for Sausage.
Caraway Seed	9	11
Celery Seed, French	17	20
Cominos Seed	11 1/2	14
Coriander Morocco Bleached	8	8
Coriander Morocco Natural No. 1	6 1/2	8 1/2
Mustard Seed, Dutch Yellow	9 1/2	12 1/2
American	7 1/2	10 1/2
Morjoram, French	17	20
Oregano	13 1/2	16
Sage, Dalmatian, Fancy	8 1/2	10 1/2
Dalmatian No. 1	7 1/2	9 1/2

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good, 1,375-1,488-lb.	\$10.00@10.25
Steers, medium, 1,114-1,308-lb.	8.75@ 9.75
Steers, common and medium	8.25@ 8.40
Cows, medium	6.00@ 6.25
Cows, common	4.75@ 5.50
Cows, low cutter and cutter	3.75@ 4.50
Bulls, good	7.10@ 7.25
Bulls, medium	6.25@ 7.00
Bulls, cull and common	5.00@ 5.75

LIVE CALVES

Vealers, good and choice	\$10.00@12.00
Vealers, medium	8.25@ 9.00
Vealers, cull and common	6.00@ 8.00
Calves, good and choice, 255-318-lb.	7.75@ 8.00
Calves, medium	7.00@ 7.10

LIVE HOGS

Hogs, good to choice, 100-183-lb.	\$ @ 7.25
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LIVE LAMBS

Lambs, good to choice	\$ 8.75@ 9.00
Lambs, common	6.50@ 6.75
Sheep, good	3.25@ 3.75
Sheep, common and medium	2.00@ 3.00

DRESSED BEEF

City Dressed.

Choice, native, heavy	.21	@.22
Choice, native, light	.20	@.21
Native, common to fair	.18	@.19
Western Dressed Beef.		
Native steers, 600@800 lbs.	.19	@.20 1/2
Native choice yearlings, 440@600 lbs.	.19	@.20
Good to choice heifers	.17	@.18 1/2
Good to choice cows	.16	@.17
Common to fair cows	.14	@.15 1/2
Fresh bologna bulls	.12	@.13

BEEF CUTS

	Western.	City.
No. 1 ribs	.25 @.27	.26 @.28
No. 2 ribs	.22 @.24	.23 @.24
No. 3 ribs	.19 @.21	.21 @.22
No. 1 loins	.40 @.48	.41 @.50
No. 2 loins	.30 @.40	.36 @.42
No. 3 loins	.24 @.25	.30 @.34
No. 1 hinds and ribs	.22 @.24	.23 @.25
No. 2 hinds and ribs	.21 @.22	.21 1/2 @.22 1/2
No. 1 rounds	.17	@.18
No. 2 rounds	.16	@.17
No. 3 rounds	.15	@.16
No. 1 chucks	.16	@.17
No. 2 chucks	.15 1/2	@.16
No. 3 chucks	.14	@.15
City dressed bologna	.13	@.14
Rolls, reg. 6@8 lbs. av.	.23	@.25
Rolls, reg. 4@6 lbs. av.	.18	@.20
Tenderloins, 4@6 lbs. av.	.50	@.60
Tenderloins, 6@8 lbs. av.	.50	@.60
Shoulder clods	.16	@.18

DRESSED VEAL

Good	.17	@.18
Medium	.16	@.17
Common	.15	@.16

DRESSED SHEEP AND LAMBS

Spring lambs, good	.16 1/2 @.17 1/2
Spring lambs, good to medium	.15 1/2 @.16 1/2
Spring lambs, medium	.14 1/2 @.15 1/2
Sheep, good	7 @ 9
Sheep, medium	5 @ 7

DRESSED HOGS

Hogs, good and choice (90-140 lbs., head on; leaf fat in)	\$12.00@13.00
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FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	@.18
Pork tenderloins, fresh	@.37
Pork tenderloins, frozen	@.33
Shoulders, Western, 10@12 lbs. av.	@.16
Butts, boneless, Western	@.24
Butts, regular, Western	@.18
Hams, Western, fresh, 10@12 lbs. av.	@.24
Picnic hams, West. fresh, 6@8 lbs. av.	@.24
Pork trimmings, extra lean	@.20
Pork trimmings, regular 50% lean	@.15
Spareribs	@.14 1/2

SMOKED MEATS

Regular hams, 8@10 lbs. av.	.24 @.25
Regular hams, 10@12 lbs. av.	.24 @.25
Regular hams, 12@14 lbs. av.	.24 @.25
Skinless hams, 12@14 lbs. av.	.24 1/2 @.25 1/2
Skinless hams, 16@18 lbs. av.	.25 1/2 @.26 1/2
Skinless hams, 18@20 lbs. av.	.24 1/2 @.25 1/2
Picnic, 4@6 lbs. av.	.18 1/2 @.19 1/2
Picnic, 6@8 lbs. av.	.18 @.19
City pickled bellies, 8@12 lbs. av.	.21 @.22
Bacon, boneless, Western	.25 @.26
Bacon, boneless, city	.24 @.25
Rollettes, 8@10 lbs. av.	.20 @.21
Beef tongue, light	@.23
Beef tongue, heavy	@.24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, 1 c. trimmed	28c a pound
Sweetbreads, beef	30c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	25c a pound
Ortals	14c a pound
Beef hanging tenders	30c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop Fat	\$ 1.75 per cwt.
Breast Fat	2.50 per cwt.
Edible Suet	3.50 per cwt.
Inedible Suet	3.00 per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	.17	2.25	2.45	2.50	2.75
Prime No. 2 veals	.16	2.05	2.25	2.30	2.45
Buttermilk No. 1	.15	1.95	2.15	2.20	2.35
Buttermilk No. 2	.13	1.80	2.00	2.05	2.20
Branded gruby	9	.95	1.20	1.25	1.40
Number 3	9	.95	1.20	1.25	1.40

BONES AND HOOFES

	Per ton, del'd basis
Round shins, heavy	\$62.50
Light	55.00
Flat shins, heavy	52.50
Light	47.50
Thighs, blades, buttocks	47.50
Hoofs, white	75.00
black and white striped	40.00

PRODUCE MARKETS

BUTTER

	Chicago.	New York.
Creamery (92 score)	@.25 1/4	@.26 1/4
Creamery (90-91 score)	.23 1/4 @.23 1/2	.25 1/2 @.26
Creamery flats (88-89 score)	.23 1/4 @.24	.23 1/4 @.24 1/2

EGGS

Extra firsts	@.27 1/4
Firsts, fresh	.25 1/4 @.26 1/4
Standards	@.27

LIVE POULTRY

Fowls	.10 @.17 1/2	15 @.21
Springs	.13 1/2 @.15	18 @.21
Old Roosters	.12 @.13	18 @.23
Ducks	.10 @.16	15 @.21
Geese	.10 @.15	15 @.21
Turkeys	.14 @.18	15 @.22

DRESSED POULTRY

Chickens, 25-35, fresh	.18 1/2 @.19 1/2	18 1/2 @.19 1/2
Chickens, 36-47, fresh	.18 1/2 @.19 1/2	18 1/2 @.19 1/2
Chickens, 48 up, fresh	.19 @.20	19 @.22
Fowls, 31-47, fresh	.18 @.17 1/2	18 @.18 1/2
48-55, fresh	.19 1/2 @.20	20 @.21 1/2
60 and up, fresh	.23 1/2 @.24	24 @.25 1/2

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended Friday, October 14:

	8.	10.	11.	12.	13.	14.
Chicago	.25 1/4	.25 1/4	.25 1/4	.25 1/4	.25 1/4	.25 1/4
New York	.26 1/4	.26 1/4	.26 1/4	.26 1/4	.26 1/4	.26 1/4
Boston	.26 1/4	.26 1/4	.26 1/4	.26 1/4	.26 1/4	.26 1/4
Phila.	.26 1/4	.26 1/4	.26 1/4	.26 1/4	.26 1/4	.26 1/4
San Fran.	.28 1/4	.28 1/4	.28 1/4	.28 1/4	.28 1/4	.28 1/4
cisco	.28 1/4	.28 1/4	.28 1/4	.28 1/4	.28 1/4	.28 1/4

Wholesale prices carlots—fresh centralized—90 score at Chicago:

	25	25	25	Holiday	25	25
Receipts of butter by cities (lb.—Gross Wt.):						
This week.	1088.	1088.	1088.	1088.	1088.	1088.
Last week.	1088.	1088.	1088.	1088.	1088.	1088.

Chicago, 3,847,457 4,288,952 259,433,226 190,761,178

New York, 4,097,962 4,651,333 249,473,045 187,617,861

Boston, 1,775,759 1,221,386 66,221,098 65,468,376

Phila. 849,600 908,868 57,006,276 56,402,091

Total 10,570,778 11,066,170 632,733,646 500,250,126

Cold storage movement (lbs.—Net Wt.):

In Out On hand Same day

Oct. 13. Oct. 13. Oct. 14. Last year.

Chicago .193,092 133,700 84,990,844 31,359,702

New York, 310,874 253,883 51,621,943 8,005,384

Boston .207,927 25,833 3,719,975 3,428,890

Phila. .5,403 48,916 1,632,262 1,603,404

Total .717,296 462,352 141,974,024 44,597,360



Main Office and Packing Plant
Austin, Minnesota

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VEAL • SHORTENING • PORK • HAM
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Men Wanted

Salesman

New York and Eastern states well known in sausage factories. Curing expert preferred. Salary and expenses. Only men of high ability need apply. W-385, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Bookkeeper

Wanted, competent, energetic bookkeeper to take full charge of office of medium-sized well established sausage factory in Michigan. Must be aggressive and not afraid to work. References and bond required. Give full particulars as to age, experience, family responsibilities and salary expected. W-386, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Cattle Buyer

An opening with large packer as cattle buyer in Brazil. State age, experience, family responsibilities, etc. W-380, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Manager

Full practical packinghouse experience, sales and operating. Will analyze your problems, correct deficiencies and produce results. If you are losing money or are dissatisfied with present results, don't continue hanging on to stale methods. Act now! Write today. W-378, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Working Sausage Foreman

Now available, high-grade directing and working sausage foreman, with many years' practical experience in small and large packing plants. Thoroughly familiar with costs and expert in handling help. W-366, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Bookkeeper, Cashier, Office Mgr.

Position wanted by man experienced in all packinghouse accounting work and systems. Young, aggressive and not afraid to work. Age 33. Eight years' experience with large packer. Now employed. Good reason for changing. W-372, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Superintendent

now connected with Chicago packer desires to return East. Years of experience, excellent references, and really capable. W-376, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Hog Killing & Cutting Foreman

Capable man with 16 years' experience as foreman, both large and small packers. Thoroughly familiar with yields, tests and labor costs. Can handle help efficiently. Steady and dependable. Married, but will go anywhere. Best of references. W-375, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Business Opportunities

Side Line Wanted

Small slaughterer in Buffalo has time to sell a few side lines on commission basis, such as summer sausage, S. P. meats, fresh pork or what have you? Morgan & Ryan Provision Co., 19 Hannah St., Buffalo, N. Y.

Plants for Sale

Slaughterhouse

Wonderful investment. Will prove surprising figures. Plant fully equipped with refrigeration and freezer. Will sell for attractive price. Write P. O. Box 273, Hialeah, Florida.

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small meat packing plant in city of over 100,000 population. Buildings, grounds and machinery to be sold to highest bidder on sealed bids. Send 15c for blueprint and complete information. Small down payment, balance \$50 per month. Henry M. Crane, Evansville, Ind.

Modern Packinghouse

For sale, modern packinghouse. Good location. Anton Stolle & Sons, 40 Liberty Ave., Richmond, Ind.

Equipment for Sale

Sausage & Rendering Equipment

- 1 Pickle Pump with barrel.
- 1 Anco No. 18 Viscera Separating Table.
- 1 No. 166 Boss Grinder with 15-HP Motor
- 1 3-wheel Barrel Truck.
- 1 No. 319 size 4' x 7' Mechanical Mfg. Co. Cooker.
- 1 No. 2 size 27" Ball & Jewel Cutter with flexible coupling.
- 1 No. 15 Boss Mixer 350 pound cap. with motor.
- One 4' x 7' Oil and Waste Saving Cooker, tight and loose pulleys, with or without 10-HP geared head motor and roller chain drive.
- 1 No. 4-A Buffalo Mixer, 1000 pound cap. with motor.
- 1 No. 43 Buffalo Cutter with 25 HP motor.
- 1 200-pound Boss tilting lld Air Stuffer.
- 1 5 x 12 Hamler Cooker with 25-HP motor.
- 1 30" x 48" Lard Roll with motor and pump.
- 1 No. 38 Boss grate dehairer with 7½ HP motor.

FS-384, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Grinder, Mixer

- 1 No. 106 Enterprise Grinder, Type T R 9, 230 volts, 15 H.P., 42 amp., 1750 r.p.m., 3 phase, 60 cycle motor, price, \$350
 - 1 Buffalo mixer, No. 2, A. C. induction motor, 5 H.P., 1150 r.p.m., 3 phase, 60 cycles, 220-400 volts, price, \$250
- Both machines f.o.b. Wilmington. Nine months to pay. Wilmington Provision Company, Wilmington, Delaware.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

Used Equipment for Sale

- No. 57-T "BUFFALO" Self-Emptying Cutter and motor
 - No. 43-T "BUFFALO" Self-Emptying Silent Cutter and motor
 - No. 43-B "BUFFALO" Silent Cutter and motor
 - No. 38-B "BUFFALO" Silent Cutter and motor
 - No. 32 "BUFFALO" Silent Cutter and motor
 - and Grinder attached
 - No. 27 "BUFFALO" Cutter and Motor
 - No. 51-B "BUFFALO" Grinder with tight and loose pulleys
 - No. 56-B "BUFFALO" Grinder with motor
 - "BUFFALO" Fat Cuber and motor
 - 1500-lb. "BUFFALO" Mixer and motor
 - 1000-lb. "BUFFALO" Mixer and motor
 - Rotary Meat Cutter
 - 400-lb. Randall Stuffer
- Thoroughly overhauled and guaranteed like new. FS-383, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

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C.D. reversible plates, O.K. knives with changeable blades, and C.D. TRIUMPH knives with changeable blades are used throughout the meat packing and sausage manufacturing field! They last longer, work better, and are standard equipment for all grinders. The C.D. is the most scientific meat grinding equipment. Plates will not crack, break or chip at cutting edges, knives are self-sharpening.

We also carry in stock feed worms, studs, rings, all types of solid knives, silent cutter knives, sausage linking gauges, etc. All C.D. and O.K. equipment is designed and perfected under direct supervision of The Old Timer, Charles W. Diekmann. Write for prices!

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2021 Grace St., Chicago, Ill.

Guaranteed Good Rebuilt Equip.

2-500 ton Hydraulic Curb Presses; 2 Mechanical Mfg. Co. Double-Arm Meat Mixers; 1 Allbright Nell 2½-ft. x 5-ft. Jacketed Dryer; 3 Anderson No. 1 Oil Expellers with 15-HP. AC motors; 1-500 ton Hydraulic Curb Press; 1 Hottmann 1000-lb. twin-screw mixer; two 4-ft. x 9-ft. Mechanical Mfg. Co. Lard Rolls; 2 Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; one 24-in. x 20-in. Type "B" Jeffrey Hammer Mill; 1 No. 1 CV M & M Hog; 3 Bartlett & Snow Jacketed Tankage Dryers 10' dia.; 1 "Boss" No. 166 Meat Chopper; 1 "Buffalo" No. 23 Silent Cutter.

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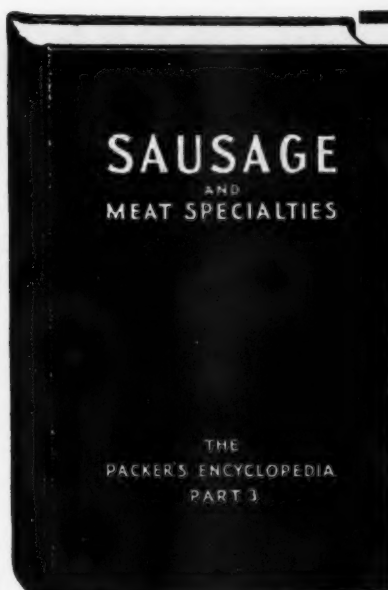
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The equipment, supplies and services of the firms listed here vitally affect your business life. Each of these companies is constantly striving for perfection, and in doing so offers you procedures for operating more efficiently, means for producing

better merchandise and methods of selling your output more readily—with all the benefits which come from lowered costs and faster turnover. It will be worth your while to study the opportunities they offer you in their advertisements.



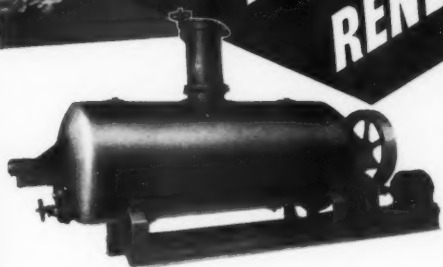
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THE MODERN TREND IN RENDERING



● William Stone Sons, Ltd., has progressed with the times, and has kept abreast of the modern trend in Rendering Equipment. Their third ANCO Laabs Cooker is of the latest all jacketed type, driven thru silent Herringbone gear transmission. This concern, like hundreds of others throughout the world, recognizes the *superior quality* of the ANCO Laabs Sanitary Rendering Process and Equipment. Ask an ANCO Engineer to tell you why "Laabs" has been "The World's Foremost Rendering Process."



WILLIAM STONE SONS, LIMITED

HIDES · WOOL · FURS · FERTILIZER

BRANCHES
STRAFFORD
WOODSTOCK



FERTILIZER
FACTORY
INGERSOLL
PHONES 27-28

GENERAL OFFICES
INGERSOLL, ONTARIO

October 6, 1936.

The Albright-Nell Company,
5323 South Western Blvd.,
Chicago, Ill.

Gentlemen:

We have had two ANCO Laabs Sanitary Rendering Units in operation for 19 years, and as you know have recently installed one of your new 5' x 12' all jacketed Cookers.

The remarkable results, which you claimed for this Equipment, years ago, were hard for us to believe before we installed them ourselves.

Our experience has been, improved quality of product, low cost in both production and upkeep.

We believe that our having given you a repeat order speaks for itself in regards to satisfactory service and Equipment.

Yours very truly,

WILLIAM STONE SONS, LIMITED

W. A. Stone
General Manager

S. A. Stone
/LM

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PRIDE WASHING POWDER

LONG-LASTING . . . hard-working . . . richly soapy . . .

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